

Aunt Rita's Ankerstein's Stinky Pretzels

- 2 (16oz.) bags small pretzels (I use sticks or twists)
- 1 (12oz.) bottle Orville Redenbacher Popping Oil
- 1 packet Hidden Valley Ranch Salad Dressing and Seasoning Mix
(1 oz. powder form)
- 1 tsp. garlic powder
- ½ tsp. lemon pepper

In a small bowl, mix together ranch dressing packet, garlic powder and lemon pepper. In a large bowl, add two bags of pretzels, the bottle of popcorn oil and the spice mixture. Blend well and stir every 15 minutes for about one hour. The pretzels will absorb much of the oil and the spices will coat the outside. Place pretzels on paper towel lined cookie sheets to drain excess liquid. Place in zip-lock bags and let sit for 6-8 hours, (if you can).

Warning from Recipe Author: You may become addicted to these pretzels. Do not eat before a date or job interview.