

Honey Mustard Pretzels

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Remember those tasty bags of honey-mustard pretzel chunks found at convenience stores or the market? Bring the snack to your kitchen and make them yourself.

Ingredients:

4 tablespoons butter
3 tablespoons spicy mustard
1 tablespoon honey
2 teaspoons Worcestershire sauce
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon paprika
8 cups mini pretzels

Directions:

- 1) Preheat oven to 325°F. Line two large baking sheets with foil.
- 2) Combine all ingredients except pretzels in a small saucepan; heat over medium heat until melted, stirring to combine.
- 3) Combine mustard mixture and pretzels in a very large bowl, working in batches if necessary. Toss to coat evenly. Transfer pretzels to prepared baking sheets; arrange in an even layer.
- 4) Bake until golden, about 30 minutes, tossing occasionally. Cool completely and serve. Store in sealed jars or bags.