



## Spicy Ranch Pretzels

### INGREDIENTS

16 oz. pkg pretzels	1 Tbsp dill weed
½ tsp garlic powder	5 oz popcorn oil
½ tsp onion powder	½ tsp red (cayenne) pepper
½ dry ranch packet	

### INSTRUCTIONS

1. Mix spices with oil.
2. Put pretzels in a sealable gallon bag and pour in spice mixture.
3. Seal the bag and shake until all pretzels are coated with the spice mixture.
4. Let sit for at least an hour.



## S'mores Puppy Chow

### INGREDIENTS

1 cup powdered sugar	5 cups Golden Grahams cereal, divided
1 cup chocolate chips	4 cups Chex cereal
½ cup Nutella or peanut butter	2 cups mini marshmallows, divided

### INSTRUCTIONS

1. Pour the powdered sugar into a gallon freezer bag and set aside.
2. In a medium bowl, combine the chocolate chips and Nutella (or peanut butter). Stir and microwave for 30 seconds. Stir again, and put back into the microwave for 30 seconds. Stir again and put in microwave for another 20 seconds.
3. In a large bowl, combine 4 cups of the Golden Grahams and all the Chex cereal.
4. Mix 1 cup of marshmallows in the chocolate and Nutella mix.
5. Pour the chocolate mix over Golden Grahams and Chex. Mix well until the cereal is coated in the chocolate mix.
6. Pour the cereal mix into the freezer bag, close, and shake until the powdered sugar coats the cereal.
7. Fold in the remaining Golden Grahams and marshmallows.
8. Spread the mixture onto a lined baking sheet and allow to cool 5-10 minutes.



## No Bake Peanut Butter Bars

### INGREDIENTS

10 Tbsp unsalted butter, divided	1½ cups light brown sugar
1½ cups peanut butter	1¾ cups powdered sugar
	1½ cups semi-sweet chocolate chips

### INSTRUCTIONS

1. Line a 9x9-inch pan with aluminum foil and set aside.
2. Melt 5 Tbsp butter in a large microwave-safe bowl. Stir in peanut butter, brown sugar, and powdered sugar. Press the peanut butter mixture into the prepared pan, and chill.
3. Melt the remaining 5 Tbsp butter and the chocolate chips in a microwave-safe bowl in microwave for 1 minute. Stir, heat in 30-second increments until smooth. Pour over the peanut butter mixture.
4. Chill until firm, at least 2 hours or overnight. Cut into bars, about 1½-inch squares.
5. Can be stored in the refrigerator or on the counter.



## Cucumber Cream Cheese Bites

### INGREDIENTS

1 large cucumber
4 Tbsp cream cheese
Everything Bagel Seasoning

### INSTRUCTIONS

1. Chop cucumber into even pieces.
  2. Spread cream cheese over cucumbers.
  3. Sprinkle generous amount of Everything Bagel Seasoning over the cream cheese.
  4. Serve Immediately & Enjoy!
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