



Makes: 10 servings

Prep Time: 5 minutes Cook Time: 1 hour

Total Time: 1 hour & 5 minutes

Ingredients

- 3 cups Chex cereal (any one or a combination)
- 3 cups cheese crackers or goldfish crackers
- 3 cups mini pretzel twists
- 1 cup honey-roasted mixed nuts

For the Sauce:

- 1/3 cup unsalted butter, melted
- 3 tbsp Worcestershire sauce
- 2 tsp seasoned salt (I recommend Lawry's)
- 1 & 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp cayenne pepper (for spice) or smoked paprika
- 1 tbsp tabasco or hot pepper sauce, optional

Instructions

Place the cereal, cheese crackers, pretzels and nuts into a large bowl.

Mix together the melted butter, Worcestershire sauce, seasoned salt, garlic powder, onion powder and cayenne.

Slowly drizzle the butter mixture over the cereal, while tossing gently, to coat.

Preheat the oven 250°F. Transfer the Chex Mix onto two baking sheets, spreading it into an even layer. Bake for 1 hour, stirring every 20 minutes. Remove from oven and allow to cool before serving.

Make Ahead Instructions:

Chex mix tastes freshest when served within 2-3 days of making it, but it will last stored in an air-tight

container at room temperature for up to 2 weeks.

Freezing Instructions:

Chex mix freezes great! Store in freezer-safe container or bag for up to 3 months. Serve immediately or store in a sealed container for up to 2 weeks.

Other Mix-in's and Variations:

Substitute your favorite mix-in's in a ratio of 1:1 for the mix ins in this recipe.

- Plain Cheerios
- Variety of nuts: choose your favorite- pistachio, cashews, macadamia, etc.
- Bagel chips
- Popcorn
- Cheetos
- Corn chips or Bugles
- Raisins
- Make it spicy: Add 1-2 tablespoons Tabasco or hot pepper sauce to the melted butter mixture.
- Make sweet Chex mix- Substitute honey, cinnamon, chocolate or vanilla chex and use mix-ins like honey grahams, craisins, m&m's, coconut, chocolate chips, marshmallows, or small candies. Drizzle with a sweet syrup or melted chocolate.
- Substitute cereal: This recipe uses 9 cups of chex cereal. Substitute any other type of chex cereal to total 9 cups.
- For nut Allergy: omit the nuts and use more of the crackers or pretzels.