



Sweet & Spicy Chex Mix

Preheat oven to 250

Bake on parchment lined rimmed
13"x18" sheet pan for 1 hour.

3 cups each, corn, wheat & rice Chex cereal

1 cup nuts

1 cup mini pretzels

1 cup chowder crackers

6 tbsp. butter

2 tbsp. Worcestershire sauce

3/4 tsp. garlic powder

2 tbsp. brown sugar

3/8 tsp. Aleppo pepper

In a large bowl put the Chex cereals, nuts, pretzels & crackers. In a saucepan put the butter, Worcestershire sauce, garlic powder, sugar & Aleppo pepper.

Bring it all to a boil. Pour over the mixture and toss well until everything is coated completely. Pour onto sheet pan and spread out. Bake for 1 hour tossing every 15 minutes. Turn pan at 1/2 way time. Cool on parchment paper on rack.

You can change the proportions of Chex, pretzels, crackers etc. I have made it all pretzels and also all chowder crackers. They were great. If you like a heavier coating of butter mixture, just add 1 or 2 cups of each Chex cereal.