



# Original Homemade Chex Party Mix

Servings: 24 | Time: 10 minutes



## Ingredients:

- 3 cups Corn Chex cereal
- 3 cups Rice Chex cereal
- 3 cups Wheat Chex cereal
- 1 cup mixed nuts
- 1 cup bite-size pretzels
- 1 cup garlic-flavor bite-size bagel chips or regular-size bagel chips, broken into 1-inch pieces
- 6 tablespoons butter or margarine
- 2 tablespoons Worcestershire sauce
- 1 1/2 teaspoons seasoned salt
- 3/4 teaspoon garlic powder
- 1/2 teaspoon onion powder

## Preparation

- 1) In large microwavable bowl, mix cereals, nuts, pretzels and bagel chips; set aside. In small microwavable bowl, microwave butter uncovered on High about 40 seconds or until melted. Stir in seasonings. Pour over cereal mixture; stir until evenly coated.
- 2) Microwave uncovered on High 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

## Tips

- Substitution: The original recipe includes Corn Chex, Rice Chex and Wheat Chex. You can mix and match to suit your taste—just use a total of 9 cups of cereal.
- Healthy: To reduce the fat to 2 grams and the calories to 80 per serving, use 3 tablespoons margarine instead of the 6 tablespoons butter, omit mixed nuts and use fat-free bagel chips.
- Presentation/Garnish: Make enough of this favorite mix to package up as gifts for special friends—it's so good and always a welcome surprise!
- Pre-heat oven to 250°. Put cereal and seasoning mixture into ungreased roasting pan and bake for 1 hour, stirring every 15 minutes. Spread on paper towels to cool, about 15 minutes.