



The Quick Edit: Original Homemade Chex Party Mix



Servings: 22 | Time: 15 Minutes

Ingredients:

- 10 cups Corn Chex Cereal or Rice Chex Cereal
- 1 cup mixed nuts
- 1 cup bite-size pretzels
- 6 tablespoons butter
- 3 tablespoons Worcestershire sauce
- 1 teaspoon salt or seasoned salt

Preparation

- 1) In large microwavable bowl, mix cereal, nuts and pretzels; set aside. In small microwavable bowl, microwave butter uncovered on High 40 to 60 seconds or until melted. Stir in Worcestershire sauce and salt. 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

- For oven directions, heat oven to 250°F. Put cereal, nuts, pretzels and melted butter mixture into ungreased roasting pan, and bake 1 hour, stirring every 15 minutes. Spread on paper towels to cool, about 15 minutes.
- If you have gluten-free onion or garlic salt, feel free to substitute one of those for the salt.