



Homemade White Cheddar Spicy Chex Party Mix

Servings: 20 (1/2 Cup Each) |
Time: 10



Ingredients:

- 4 cups Corn Chex cereal
- 2 cups Wheat Chex cereal
- 2 cups white Cheddar cheese crackers (like Annies™)
- 1 cup mini pretzel twists or sticks
- 1 cup mixed nuts
- 1/4 cup butter
- 3 tablespoons original Cholula® hot sauce

Preparation

- 1) Heat oven to 325°F.
- 2) In large bowl, mix cereals, cheese crackers, pretzels and nuts; set aside.
- 3) Heat butter and hot sauce on stove or in microwave on medium-low heat until melted.
- 4) Pour over cereal mixture, stirring with a wooden spoon until evenly coated. Spread in sheet pan.
- 5) Bake 15-20 minutes, stirring a couple times, until mixture is toasted. Cool completely, about 25 minutes.
- 6) Transfer to a big bowl for the big game!

Tips

- Make It Easy! [Download your recipe card here!](#)
- Microwave Method: In large microwaveable bowl, mix cereals, cheese crackers, pretzels and nuts; set aside. In small microwaveable bowl, microwave butter uncovered on High for 30 seconds, or until melted.
- Stir in hot sauce; pour over cereal mixture, stirring until evenly coated. Microwave uncovered on High 4 to 5 minutes, thoroughly stirring every minute, until evenly toasted. Spread onto waxed paper to cool, about 30 minutes, or until cooled completely.