

Nancy, Mark, Freddy and Patricia with Papa

Party Mix

Patricia Cooper

1 box Rice Chex

1 box Corn Chex

1 box Crispix (can use Wheat Chex or Bran Chex)

1 lb. pretzels

Nuts (can use pecans, mixed nuts, or whatever you

prefer)

2 sticks butter

½ cup oil

1 tsp. each: celery, onion, and garlic salt

3 Tbsp. Worcestershire sauce

2 tsp. Tabasco

Mix first 5 ingredients together (I mix in large garbage bag); then divide into 2 large roasting pans.

Make one batch of the remaining ingredients for each pan. Melt butter and rest of ingredients in saucepan. Pour over cereal mixture in one pan and gently stir. Bake at 250° for 2 hours, stirring every 15 minutes. Repeat for second pan. I have double ovens, so I bake both batches at the same time.

SWEET & SALTY VERSION

I make a sweet & salty version of this by adding 1 box Quaker Oatmeal Squares and 2 large cans Poppycock nut mixture. When you do the sweet version and add the Quaker oat squares and poppycock you need a little extra sauce! I like to make a little more of the sauce seasoning for each pan. I usually add an additional tablespoon-ish of butter, I let the oil run over the cup a bit when I add it and I do heapings of the seasonings.

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