



## MOM'S CHEX MIX



As with many foods, while you could buy a version of this at the store, this is so easy and tasty why would you bother? Crunchy and savory, make big batches to always have on hand for a snack. Makes about 12 cups

### *Wine Pairing:* **Blanc de Noirs or Reserve Brut**

3 cups corn chex  
3 cups rice chex  
2 cups whole wheat chex  
2 cups mixed nuts  
2 cups bite-size pretzels  
2 cups garlic-flavor bite-size bagel chips or regular bagel chips  
1 1/4 cups (2 1/2 sticks) salted butter, melted  
4 tablespoons Worcestershire sauce  
2 1/2 teaspoons seasoned salt  
3/4 teaspoon garlic powder  
1/2 teaspoon onion powder  
Freshly ground pepper

Pre heat oven to 250 degrees F. Line a baking sheet with parchment paper.

In large bowl, mix the chex cereals, mixed nuts, pretzels and bagel chips. Set aside.

Melt the butter in a bowl in a microwave. Stir in the Worcestershire sauce, seasoned salt, garlic powder, onion powder and a good pinch of pepper. Pour over the cereal mixture, and toss for 3 to 5 minutes or until the cereal mixture is evenly coated and the butter mixture has been absorbed by the dry mixture.

Spread on the prepared baking sheet and bake for 1 hour, stirring every 15 minutes. Let cool for about 15 minutes (or just start eating!!). Server or store in airtight container.

Recipe by Half Baked Harvest