



Crisp Mix

Recipe By UNICOI PRESERVES

SERVES: 30

INGREDIENTS:

- 3 cups Laura Lynn bite size rice cereal
- 3 cups corn Chex cereal
- 3 cups Laura Lynn wheat bran flakes cereal
- 2 cups mini pretzels
- 2 cups Laura Lynn soup and oyster crackers
- 2 cups Laura Lynn dry roasted peanuts
- 1 stick Laura Lynn butter, *unsalted*
- ¼ cup Laura Lynn Worcestershire sauce
- 2 tbsp. hot sauce
- 1 tbsp. lemon juice
- 2 tsp. Laura Lynn seasoning salt
- 1 tsp. garlic, *granulated*
- 1 tsp. onion powder

DIRECTIONS:

- 1. Preheat the oven to 250°F.
- 2. Add cereal, pretzels, crackers and peanuts to a large mixing bowl, and stir to combine.
- 3. Melt butter in a microwave safe bowl; whisk in Worcestershire sauce, hot sauce, lemon juice, seasoning salt, garlic and onion powder.
- 4. Pour melted butter mixture over crisp mix, stirring as you go.
- 5. Divide crisp mix between two baking sheets and bake for 60 minutes, stirring and rotating baking sheets every 15 minutes.
- 6. Cool on clean dish towels for about 15 minutes. Store in an airtight container.

It's officially the holidays at the Neals' when the smell of buttery Crisp Mix fills the air! This makes a big batch, enough to share with friends and family.

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