



CHAD'S  
GRAMPS' ONCE-A-YEAR

# HOLIDAY trash mix

*"My grandfather made this Chex Mix recipe every year during the holidays. I don't think he cooked anything else at any time during the year, making this extra special. The aromas of the butter and seasoning with the baking mix would take over the house while we all waited to try samples. My Grandma would help him box up the mix into tins with ribbons and a name tag, and then we would drive to friends and family houses delivering the holiday gifts door by door. To this day, it doesn't feel like the holidays until getting that first taste of the mix."*

— Chad, Account Services Team

YIELD: 8-10 servings

## INGREDIENTS

### MIX

- 3 cups corn Chex cereal
- 3 cups rice Chex cereal
- 3 cups wheat Chex cereal
- 1½ cups pretzel sticks
- 2-3 cups of nuts (You can use any combination of nuts. We use cashews, peanuts, pecans, almonds.)

### SEASONING

- ½ cup butter, melted
- 3 tbsp Worcestershire sauce
- 2 tsp seasoned salt (Lawry's recommended)
- 1½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp cayenne

## MATERIALS

- Cookie sheet
- Metal spoon
- Large mixing bowl
- Paper towels

## INSTRUCTIONS

1. Preheat the oven to 250°F.
2. Place the cereal, pretzels, and nuts into a large bowl.
3. Mix the melted butter, Worcestershire sauce, seasoned salt, garlic powder, onion powder and cayenne.
4. Drizzle the butter mixture over the cereal while tossing gently until it's coated evenly.
5. Transfer the Chex mix onto baking sheets, spreading it into an even layer. Bake for 1 hour, stirring every 20 minutes. Remove from oven and spread onto paper towels to cool before serving.

### TO BEER OR NOT TO BEER?

A long-time best friend and I have a running debate as to which is the best beverage to wash down this mix: a beer or an ice-cold Coke. If you try it, let me know what your preference is!