


















CHEX MIX (pg.1)

STEP	INGREDIENT	PROCEDURE
1	<div data-bbox="418 352 711 478"></div> <div data-bbox="760 373 941 415">9 cups chex</div> <div data-bbox="373 483 901 646"></div> <div data-bbox="373 735 522 835"></div> <div data-bbox="584 793 896 835">1 can of mixed nuts</div> <div data-bbox="378 892 555 1012"></div> <div data-bbox="609 934 833 976">1 cup pretzels</div> <div data-bbox="370 1050 695 1186"></div>	<p data-bbox="1075 420 1477 508">Mix together cereal, nuts, pretzels in a large bowl.</p> <div data-bbox="1107 556 1526 835"></div>

CHEX MIX (pg. 2)

STEP	INGREDIENT	PROCEDURE
2	 <p>6 Tablespoons butter</p> <p>Then add the following:</p>	<p>Melt 6 Tablespoons of butter in microwaveable bowl for 40 seconds or until melted. Add Worcestershire sauce & spices to melted butter</p>  <p>Pour mixture over the top of the cereals and stir until well coated.</p>  <p>Microwave mix for 5-6 minutes, stirring every 2 minutes.</p>  <p>Spread mix on a sheet of waxed paper to cool chex mix.</p> 
	 <p>2 Tablespoon worcestershire sauce</p> 	
	 <p>1 ½ teaspoons seasoned salt</p> 	
	 <p>½ teaspoon onion powder</p>	
	 <p>¾ teaspoon garlic powder</p> 