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Pecan Party Mix

Yield: 12 cups.

- 3 cups Crispix cereal
- 2 cups Cheerios cereal
- 3 cups Cheez-It crackers
- 2 cups pecan halves
- 2 cups mini pretzels or pretzel sticks
- 8 tablespoons salted butter
- 4 tablespoons Worcestershire sauce
- 1½ teaspoons seasoned salt
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 2 teaspoons dill

Preheat oven to 300°. Line two baking sheets with parchment paper.

Place cereal, crackers, pecans, and pretzels in large mixing bowl. Set aside.

In a saucepan, add butter, Worcestershire, seasoned salt, garlic powder, onion powder, and dill. Heat on low, stirring occasionally, until butter melts. Pour seasoned butter over dry mix, and toss until all dry ingredients are coated.

Pour party mix onto baking sheets and bake for 30 minutes, turning every 10 minutes. Remove from oven and allow to reach room temperature. Place in airtight container.