

Savory Chex Mix

by [Love Grows Wild](#)

8 tablespoons butter
2 tablespoons Worcestershire
1 1/2 teaspoons seasoned salt
1 teaspoon garlic powder
1/4 teaspoon onion powder
9 cups cereal (Rice Chex, Corn Chex, Wheat Chex, or Crispix)
1 cup salted mixed nuts
1 cup pretzels

Preheat oven to 250 degrees. Add the butter to a roasting pan and place in oven to melt. Once melted, add Worcestershire, seasoned salt, garlic powder, and onion powder. Stir to combine. Add cereal, nuts, and pretzels to the pan and gently stir to coat the cereal mixture in the seasoned butter. Cook at 250 degrees for 1 hour, stirring every 15 minutes. Remove from the oven and spread mix onto a layer of newspaper to cool and soak up any extra liquid. Store in an airtight container.