



1 box Rice Chex

1 box Corn Chex

1 box Wheat Chex

1 large box Cheerios

1 canister peanuts (Costco size if you really like nuts or a regular size if you don't)

bag of pretzels of your choice (I like the pretzel goldfish)

Melt:

1 lb salted butter (not margarine - yes this is an ENTIRE BOX of butter!)

1 heaping tsp. curry powder

1 heaping tsp. chili powder

3/4 tsp. garlic powder (closer to 1 tsp. at least)

4 - 5 Tbsp. Worcestershire sauce (Woo-ster-sheer is officially how you say it - fyi)

salt to taste (BE CAREFUL!)

Mix cereal, melt butter, add spices and stir well. Pour over cereal and mix well. Bake at 300 for 1 hour stirring every once in a while.

I've added big boxes before and had to almost double the sauce to get some real flavor. Also I've added salt and it was horrible - I think there is probably enough salt in the butter. You may have to play with the flavors a bit til you get what you want but start with what's written and add. I made a good batch the other day and it was this: 2 boxes rice chex, 1 box cheerios, 1 box corn chex, 1 bag pretzel goldfish, 1 regular canister nuts. 5 sticks of butter plus heaping tsp of everything and probably 6 tbsp of woo-ster-sheer sauce.

Also, I purchased a big food-grade plastic bucket so I can toss this stuff and muddy buddies and whatever else in it really well. It's nice to have. I got it here. Super handy.

