

# Chex Mix



Ingredients	Equipment
<p><b>3 tablespoons butter</b></p> <p><b>1 ½ tablespoons</b> Worcestershire sauce</p> <p><b>¾ teaspoons</b> seasoned salt</p> <p><b>½ teaspoon</b> garlic powder</p> <p><b>¼ teaspoon</b> onion powder</p> <p><b>1 ½ cups</b> Corn Chex® cereal</p> <p><b>1 ½ cups</b> Rice Chex® cereal</p> <p><b>1 ½ cups</b> Wheat Chex® cereal</p> <p><b>1 cup</b> pretzels</p> <p><b>½ cup</b> of goldfish</p>	<p>-Large gray Mixing bowl</p> <p>-Measuring spoons (tablespoon, ¼ teaspoon, ½ teaspoon)</p> <p>-Dry Measuring cups: 1 cup, ½ cup</p> <p>-Liquid measuring cup (1 cup)</p> <p>-Wooden spoon</p> <p>-Rubber scraper (spatula)</p> <p>-large cooking pan- not deep</p>

## Directions:

1. Preheat the oven to 250° **then** Melt butter in the 1 cup liquid measuring cup. ( 45 seconds.)

2. Measure and pour into the melted butter:

**1 ½ tablespoons** Worcestershire sauce

**¾ teaspoons** seasoned salt

**½ teaspoon** garlic powder

**¾ teaspoon** onion powder

3. Stir.

4. Measure into the large mixing bowl.

**1 ½ cups** Corn Chex® cereal

**1 ½ cups** Rice Chex® cereal

**1 ½ cups** Wheat Chex® cereal

**1 cup** pretzels

**½ cup of goldfish**

5. Mix gently with a wooden spoon to combine.

6. Pour seasoned butter mixture over the dry ingredients. Use a rubber scraper to get all of it.

7. Spread mixture onto baking sheet. Put into the oven. Bake for 24 minutes, stirring after 12 minutes

8. Wash dishes.

9. Wash dishes and Dry Dishes.

10. Put dishes away. Wipe off the counter, microwave and all surface areas.

11. Wipe off the table.

12. Get out plates and napkins.

13. Serve chex mix.

14. Eat together, discuss success and challenges.

15. Divide leftovers into baggies to take home

\*\*\*\*\* When you are not doing a job or working in the kitchen please be working hard on all classwork found in today's agenda and in google classroom.