

Party Snack

The Sugared and Spiced Kitchen

<http://thesugaredandspicedkitchen.com>

12 oz. can of mixed nuts
12 oz. can of salted peanuts
1 box Cheerios
1 box Rice Chex
1 box Corn Chex
1 box Wheat Chex
1 pkg. small pretzel sticks

Seasoning:

2 1/2 cups of vegetable oil (original recipe calls for Wesson so that is what I use)
3 tablespoons Worcestershire sauce
3 teaspoons garlic salt
1 1/2 teaspoons seasoned salt

Preheat the oven to 250 degrees.

Evenly distribute the nuts, cereals, and pretzels between two large roasting pans. Toss gently to combine.

Blend or stir by hand the seasoning ingredients. Pour evenly over the cereal and stir to thoroughly coat.

Bake uncovered for 2 hours, stirring gently every 15 minutes. Be sure to stir from the bottom to evenly coat all pieces.

Spread out on paper towels to cool completely.