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From: schoen@demaco.com (Mary Schoen Petersen) | [Block address](#)

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Subject: Re: Chex Mix.

Addresses

To: dawn@demaco.com (Dawn Reber)

Date: Tue, 25 Jan 2000 11:35:46 -0600 (CST)

CC: schoen@demaco.saic.com (Mary Schoen Petersen), nilah@demaco.saic.com
(% Nilah Mills)

Thanks very much, Dawn! Looks like it makes a HUGE amount! :-)

-Mary

Dawn Reber wrote:

>
> Mary,
>
> Sorry I forgot to get this to you last week. It was crazy cause of Java
> Training. At any rate here is the Chex Mix recipe I used.
>
> 1 lb butter (my mom cuts it to 3 sticks to reduce fat)
> 3 tsp Basil
> 4-5 tsp garlic salt
>
> melt butter and mix above together.
>
> Put half of mixture in a pan and put the following over it:
>
> 1 box wheat chex
> 1 box rice chex
> 1/2 box corn kix
> 1/2 box cheerios
> 1/2 lb peanuts
> 1 lb mixed nuts
> 1 pkg mixed nuts
>
> pour the rest of the butter mixture over top, stir and bake at 250 for
> 1 hour stirring every 10 min.
>
>
> note: reduced fat margarine doesn't seem to work as well.
>
>