

**CHEX
PARTY MIX RECIPE**

6 tablespoons butter or
margarine
1 teaspoon seasoned salt
4 teaspoons Worcestershire
sauce
2 cups Corn Chex® cereal
2 cups Rice Chex® cereal
2 cups Wheat Chex® cereal
1-1/2 cups Planter's®
mixed nuts

Melt butter or margarine in
shallow pan over low heat.
Stir in seasoned salt and
Worcestershire. Add Chex and
Planter's mixed nuts. Mix until
all pieces are coated. Heat in
250-degree oven for 45 minutes.
Stir every 15 minutes. Spread out
on absorbent paper to cool.
Makes 7-1/2 cups.
Then serve with plenty of light,
refreshing 7UP®.

Chex Party Mix

The Chex Party Mix Recipe

2 cups Wheat Chex® Cereal	6 tbsps. butter or margarine
2 cups Corn Chex® Cereal	4 tps. Worcestershire sauce
2 cups Rice Chex® Cereal	1 tsp. seasoned or savor salt
3/4 cup salted nuts	

Heat your oven to 250°. Melt butter or margarine in a large shallow pan over low heat. Stir in Worcestershire and seasoned or savor salt. Add the cereals and the nuts. Mix over low heat until all the pieces are coated. Heat for 45 minutes in the oven, stirring every 15 minutes. Spread out on absorbent paper to cool. Yields 6 3/4 cups.

1 1/2 c. of each cereal + 1 1/2 c. pretzels

Chex Winter Party Mix

Good-Time Snacking

1/2 cup butter or margarine
1 1/2 tablespoons Worcestershire sauce
1 1/4 teaspoons seasoned salt
2 cups Wheat Chex cereal
2 cups Rice Chex cereal
2 cups Corn Chex cereal
2 cups Bran Chex cereal
1 cup salted mixed nuts

Preheat oven to 250°. Heat butter or margarine in 13 x 9 x 2-inch baking pan in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 1 hour. Stir every 15 minutes. Spread on absorbent paper to cool. Makes about 9 cups.