

ORIGINAL CHEX[®] PARTY MIX

Makes 24
1/2 cup servings

3 cups Corn Chex[®] cereal
3 cups Rice Chex[®] cereal
3 cups Wheat Chex[®] cereal
1 cup mixed nuts
1 cup bite-size pretzels
1 cup garlic-flavor bite-size bagel chips
or regular-size bagel chips, broken into
1-inch pieces

6 tablespoons butter or margarine
2 tablespoons Worcestershire sauce
1 1/2 teaspoons seasoned salt
3/4 teaspoon garlic powder
1/2 teaspoon onion powder

Step 1: In large microwavable bowl, mix cereals, nuts, pretzels and bagel chips; set aside. In small microwavable bowl, microwave butter uncovered on High about 40 seconds or until melted. Stir in seasonings. Pour over cereal mixture; stir until evenly coated.

Step 2: Microwave uncovered on High 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.



CHEX[®] PB & CHOCOLATE BLAST

Makes 22
1/2 cup servings

6 cups Rice Chex[®] cereal
1 cup white vanilla baking chips (8 oz)
1 cup peanut butter chips

1 cup red and green candy-coated
chocolate candies
1 cup dry-roasted peanuts

Step 1: Line 2 cookie sheets with foil or waxed paper. Place 3 cups cereal in large bowl. In small microwavable bowl, microwave white vanilla baking chips uncovered on High about 1 minute or until chips can be stirred smooth. Pour melted chips over cereal in bowl; stir to evenly coat. Spread mixture in single layer on one of the cookie sheets. Refrigerate 5 minutes or until set.

Step 2: Repeat Step 1 using the remaining cereal and the peanut butter chips; refrigerate 5 minutes or until set.

Step 3: Gently break up coated cereal into large bowl. Add candy and peanuts; stir gently to combine. Store in airtight container.



CHEX® PUMPKIN PIE CRUNCH

Makes 16
1/2 cup servings

1/4 cup brown sugar
1 tablespoon pumpkin pie spice
1/4 cup butter
2 teaspoons vanilla

2 cups Cinnamon Chex® cereal
2 cups Wheat Chex® cereal
2 cups Honey Nut Chex® cereal
8 oz pecans

Step 1: In small bowl, mix brown sugar and pumpkin pie spice; set aside. In small microwave-safe dish, microwave butter on High about 30 seconds or until melted. Stir in vanilla. In large microwavable bowl, mix all cereals and pecans. Pour butter mixture over cereal mixture, stirring until evenly distributed. Add sugar and spice mixture and stir until coated.

Step 2: Microwave uncovered on High 5 minutes or until mixture begins to brown, stirring every minute. Spread on wax paper or a cookie sheet to cool. Store in airtight container.





HOT BUTTERED YUM CHEX[®] MIX

Makes 16
1/2 cup servings



4 cups Honey Nut Chex[®] cereal
2 cups Cinnamon Chex[®] cereal
1/4 cup butter or margarine
1/4 cup packed brown sugar
2 tablespoons honey

3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon rum flavoring
2 cups miniature marshmallows

Step 1: In large microwavable bowl, place cereals. In 2-cup microwavable measuring cup, microwave butter, brown sugar and honey uncovered on High 2 minutes, stirring after 1 minute, until mixture is bubbly. Stir in spices and rum flavoring. Pour over cereal mixture, stirring until coated.

Step 2: Microwave uncovered on High 3 minutes, stirring and scraping bowl after every minute.

Step 3: Cool slightly; about 5 minutes. Stir in marshmallows. Spread on waxed paper. Store in airtight container.





CHEX[®] CARAMEL CHOCOLATE DRIZZLES



Makes 14
1/2 cup servings



3 cups Corn Chex[®] cereal
3 cups Rice Chex[®] cereal
1/2 bag (14-oz size) caramels (about 25)

2 tablespoons butter or margarine
2 tablespoons milk
1/4 cup semisweet chocolate chips

Step 1: In large microwavable bowl, mix cereals.

Step 2: In medium microwavable bowl, microwave caramels, butter and milk uncovered on High 2 to 3 minutes, stirring after each minute, until caramels are melted and mixture is smooth. Pour over cereals; gently stir until evenly coated.

Step 3: Microwave on High 3 to 4 minutes, stirring after each minute, until just beginning to brown. Spread on waxed paper to cool.

Step 4: In small microwavable bowl, microwave chocolate chips uncovered on High about 1 minute or until chocolate can be stirred smooth. Drizzle over snack. Refrigerate until set. Store in airtight container.

