

# Merry Christmas Holiday Chex Mix

## Ingredients:

- **THESE** gift bags *by the forchands*
- 8 tablespoons (1 stick) unsalted butter
- 2 tablespoons Worcestershire sauce
- 2 teaspoons seasoned salt, such as Lawry's
- 1 1/2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 cups bagel chips
- 4 1/2 cups Rice Chex cereal
- 4 1/2 cups Wheat Chex cereal
- 3 cups mini pretzel twists

## Directions

1. Preheat the oven to 250°F. Line a large baking sheet with parchment paper.
2. Melt butter in the microwave. Add 2 tablespoons Worcestershire sauce, 2 teaspoons seasoned salt, 1 1/2 teaspoons garlic powder, and 1 teaspoon onion powder. Whisk well to combine.
3. Place oyster cracker, chex mix, cheese cracker and pretzels in a large bowl. Lightly toss to combine.
4. Pour half of the butter mixture over the Chex mixture and gently toss to coat. Pour in the remaining butter mixture and gently toss again so all the pieces are evenly coated.
5. Pour mixture onto baking sheet and spread into an even layer. Bake, stirring every 15 minutes, until lightly browned and crisp, 45 to 50 minutes total. Let cool for 10 minutes on the baking sheets before serving and enjoy!!