

# Classic Holiday Snack Mix

## INGREDIENTS

- 10 tablespoons unsalted butter
- 2 tablespoons Worcestershire sauce
- 2 teaspoons seasoned salt (such as Lawry's)
- 1½ teaspoons garlic powder
- 1 teaspoon onion powder
- ½ teaspoon sugar
- ¼ teaspoon ground mustard (or smoked paprika)
- 2 cups bagel chips, broken into large pieces
- 4½ cups Rice Chex cereal
- 4½ cups Wheat Chex cereal
- 3 cups mini pretzel twists
- 1/12 cups unsalted peanuts
- 2 cups cheezits

## DIRECTIONS

1. Preheat oven to 250°F. Line a large rimmed baking sheet with parchment paper.
2. Melt the butter in the microwave. Whisk in Worcestershire sauce, seasoned salt, garlic powder, onion powder, sugar, and ground mustard until fully combined.
3. In a large bowl, add bagel chips, Rice Chex, Wheat Chex, cheezits, peanuts and pretzels. Gently toss to evenly distribute.
4. Pour half of the butter mixture over the snack mix and gently toss.
5. Add the remaining butter mixture and toss again until everything is evenly coated.
6. Spread the mixture into an even layer on the prepared baking sheet.
7. Bake for 45-50 minutes, stirring every 15 minutes, until lightly toasted and crisp.
8. Remove from oven and let cool on the baking sheet for 10 minutes.
9. Allow to cool completely before serving or storing – the flavor deepens as it cools.