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PARTY MIX IDEAS

to keep the party going

personal**creations**



CLASSIC crunch

INGREDIENTS:

- 4 cups corn breakfast cereal
- 4 cups rice breakfast cereal
- 1 ½ cups mixed nuts
- 2 cups pretzels
- 1 ½ cups garlic-seasoned bagel chips
- 6 tablespoons butter
- 2 tablespoons Worcestershire sauce
- 1 teaspoon garlic powder
- Seasoned salt to taste

INSTRUCTIONS:

Preheat oven to 250 degrees. Melt butter. Stir in seasonings and gradually add in remaining ingredients. Bake for an hour. Let cool.



BIRTHDAY cake

INGREDIENTS:

4 ½ cups rice breakfast cereal
4 tablespoons butter
3 tablespoons heavy cream
10 oz white chocolate candy melts
1 teaspoon almond extract
1 teaspoon imitation vanilla
⅔ cups sprinkles
1 ½ cups powdered sugar

INSTRUCTIONS:

Melt butter, cream and chocolate, stirring constantly. Remove from heat and add almond extract and vanilla. Pour mixture over cereal. Stir gently. Wait a few minutes to allow it to cool slightly and add in sprinkles. Place everything in a large plastic bag with powdered sugar and shake well.



ASIAN nori

INGREDIENTS:

6 cups rice breakfast cereal
¾ cups pecans
5 sheets seasoned nori
1 cup pretzels
1 ½ cups wonton strips
1 cup wasabi peas
⅓ cup canola oil
Salt to taste

INSTRUCTIONS:

Preheat oven to 350 degrees. Toast pecans for six minutes. Add remaining ingredients and toss in oil with your hands. Spread mixture on parchment paper-lined baking sheet and toast for 20 minutes. Stir occasionally. Remove from oven and serve.



PARMESAN ranch

INGREDIENTS:

- 3 cups cheddar crackers
- 3 cups ranch wheat crackers
- 2 cups pretzels
- 2 cups rice breakfast cereal
- 1 cup cashews
- ½ cup peanuts
- 6 tablespoons butter
- ¼ cup Worcestershire sauce
- ½ packet ranch seasoning mix
- ¼ cup parmesan

INSTRUCTIONS:

Combine crackers, pretzels, cereal and nuts in a slow cooker. Whisk together melted butter, Worcestershire sauce and ranch seasoning. Coat the cracker mix with butter mixture and turn slow cooker on low for three hours. Stir every hour. Remove from slow cooker, spread on wax paper and top with parmesan.



OATMEAL raisin

INGREDIENTS:

2 ½ cups cinnamon rice cereal
1 ½ cup honey nut cereal
½ cup old-fashioned oats
4 tablespoons butter
¼ cup brown sugar
2 tablespoons maple syrup
1 teaspoon cinnamon
½ teaspoon vanilla extract
¼ cup raisins
⅓ cup almonds

INSTRUCTIONS:

Preheat oven at 250 degrees. Mix cereals and oats in a large bowl. Melt butter, sugar, syrup and cinnamon. Stir in vanilla. Pour mixture over cereals and oats. Add in nuts and mix well. Spread onto a parchment paper-lined cookie sheet and bake for 20 minutes. Cool and top with raisins.



SWEET + salty

INGREDIENTS:

- 1 cup vanilla rice breakfast cereal
- 1 cup mini graham crackers
- 2 cups popcorn
- 1 cup pretzels
- ½ cup salted peanuts
- ½ cup dark chocolate candy melts
- ½ cup white chocolate candy melts
- ½ cup candy-coated chocolates

INSTRUCTIONS:

Line cookie sheet with parchment paper and spread cereal, pretzels, popcorn and peanuts on top. Separately melt candy melts and pour into bowls. Use spoon to drizzle over cereal mixture. Top with candies and let chocolate set.



HONEY sriracha

INGREDIENTS:

- 3 cups corn breakfast cereal
- 3 cups rice breakfast cereal
- 1 cup bagel chips
- 1 cup pretzels
- 3 cups popcorn
- 1 cup peanuts
- 3 tablespoons butter
- 2 ½ tablespoons honey
- 3 ½ tablespoons Sriracha sauce

INSTRUCTIONS:

Preheat oven to 250 degrees. Mix cereals, bagel chips, peanuts and pretzels in a large bowl. In a smaller bowl, microwave butter until melted and stir in Sriracha and honey. Pour over cereal mixture until evenly coated. Bake for 20 minutes. Let cool and serve.



CHEESY buffalo

INGREDIENTS:

- 3 cups corn snacks
- 1 cup pretzel crackers
- 1 cup pretzels
- 3 cups cheddar crackers
- 1 cup cashews
- ½ package ranch dressing mix
- 1 tablespoon buffalo sauce
- ¼ cup canola oil
- ½ tablespoon Worcestershire sauce
- ½ teaspoon garlic powder

INSTRUCTIONS:

Combine corn snacks, pretzels, crackers and nuts. Mix seasonings and sauces together with oil. Pour mixture over crackers and toss thoroughly. Bake at 300 degrees for 30 minutes if you want it crunchy!



PUPPY chow

INGREDIENTS:

- 4 cups corn breakfast cereal
- 4 cups rice breakfast cereal
- ½ cup peanut butter
- 1 cup semi-sweet chocolate chips
- 4 tablespoons butter
- 1 teaspoon vanilla
- 1 ½ cups powdered sugar

INSTRUCTIONS:

Microwave chocolate chips, peanut butter and butter until all ingredients can be easily blended. Stir in vanilla and pour mixture over cereals until evenly coated. Pour into a bag and add powdered sugar, shaking until combined. Spread onto wax paper and let cool.