



CHEX-ISH MIX

Makes 10 cups, enough for 6-8 people or 2 tween girls at a sleepover

8 cups of square, waffle cut cereal like Chex*

$\frac{3}{4}$ cup pretzel sticks or circles

$\frac{3}{4}$ cup mixed nuts

$\frac{1}{2}$ puffed cereal

Seasoning mix:

1 tablespoon paprika

1 teaspoon onion powder

1 teaspoon garlic powder

$\frac{1}{2}$ teaspoon chili powder

$\frac{1}{8}$ teaspoon cayenne pepper**

$\frac{1}{8}$ teaspoon black pepper

1 tablespoon soy sauce or Bragg Liquid Aminos

1 tablespoon sherry vinegar

$\frac{1}{4}$ cup olive oil

Warm the oven to 250 degrees and pull out 2 rimmed baking sheets and set that shit aside.

Grab a big ass bowl and dump in the cereal, pretzels, and nuts. In a small glass mix together the paprika, onion powder, garlic powder, chili powder, cayenne and black pepper. Whisk in the soy sauce and sherry vinegar so you get a kinda paste. Whisk in the olive oil and keep mixing until everything looks stirred up.

Pour the seasoning mix all over the big bowl of cereal and keep mixing till everything looks coated. Pour it out into a single layer on the baking sheets and bake for 1 hour, stirring it up every 15 minutes so it gets evenly toasted.

Serve right away or let it cool to room temp and store for your next snack attack. It'll keep for about 2 weeks but you're gonna binge eat all of it long before then. Been there. No judgment.

* You can do half rice chex, half corn, some wheat, whateverthefuck you like or is on sale.

** Optional but goddamn delicious if you like a lil heat, go up to $\frac{1}{4}$ teaspoon for delicious results.

Party Tip: make this mix your own. Sub in bagel chips for the nuts, add more pretzel, whatever the fuck you like. Just keep the dry mix to about 10 cups so everything gets enough seasoning.