



# S<sub>1</sub> C<sub>3</sub> R<sub>1</sub> A<sub>1</sub> B<sub>3</sub> B<sub>3</sub> L<sub>1</sub> E<sub>1</sub>

## S<sub>1</sub> T<sub>1</sub> E<sub>1</sub> P<sub>3</sub> O<sub>1</sub> N<sub>1</sub> E<sub>1</sub>

Mix all of the following in a large roasting pan. (Don't be shy - use your hands)

- Entire box of Wheat Chex (biggest box - 14 oz)
- Entire box of Rice Chex (small box - 12 oz)
- Entire box of Cheerios (small box)
- Entire bag of pretzels (16 oz)
- Optional 3-4 cups of nuts (cashews, almonds, macadamias)

## S<sub>1</sub> T<sub>1</sub> E<sub>1</sub> P<sub>3</sub> T<sub>1</sub> W<sub>4</sub> O<sub>1</sub>

In another container, mix the following (I just use the same measuring cup I measure the oil in) with a wire whisk. You can also use a blender.

- 2 1/4 cups oil (I use vegetable oil or canola oil)
- 2 Tbsp Lawry's seasoning salt
- 1/2 Tbsp garlic salt
- 1 Tbsp garlic powder
- 2 Tbsp Worcestershire Sauce

## S<sub>1</sub> T<sub>1</sub> E<sub>1</sub> P<sub>3</sub> T<sub>1</sub> H<sub>4</sub> R<sub>1</sub> E<sub>1</sub> E<sub>1</sub>

Pour the liquid over the dry ingredients and mix. I use my hands here - it just seems to get the job done faster and more thoroughly.

## S<sub>1</sub> T<sub>1</sub> E<sub>1</sub> P<sub>3</sub> F<sub>4</sub> O<sub>1</sub> U<sub>1</sub> R<sub>1</sub>

Bake for 2 hours at 250 degrees , stirring every 15 minutes or so.

STORE IN OPEN CONTAINER FOR ABOUT A WEEK  
(I USUALLY JUST LEAVE IT IN THE ROASTING PAN)

## N<sub>1</sub> O<sub>1</sub> T<sub>1</sub> E<sub>1</sub>

I think this is at its prime at about day 3. The first day is the least flavorful. The next day it's a little better, and day 3 and beyond is perfect.