



Keywords:

Ingredients	Original Chex Mix Recipe 1	Honey Roasted Recipe 2	BlueLine Cafe Recipe 3 (mine)	Catie's Recipe 4	Spicy Cajun Mix Recipe 5	Recipe 6
Corn Chex		3 cups	½ cup	4 cups	3 cups	4 cups
Rice Chex	2 cups		½ cup		3 cups	4 cups
Wheat Chex	3 cups		½ cup		3 cups	4 cups
Pretzels	1 ½ cups	1 cup	1 cup	3 cups	2 cups	2 cups
Cheez Its			1 cup	3 cups	2 cups	
Cheerios		2 cups				
Peanuts (dry roasted)	1 ½ cups	1 cup Honey Roasted	½ cup (dry roasted)	1 cup	1 cup	1 cup
Kix Cereal						
Bugles® original corn snacks		1 ½ cups				
Bagel Sticks/Chips			1 cup		2 cups	2 cups
Sesame Sticks			½ cup			
Oyster Crackers				3 cups		
Butter	½ cup	1 Tbs	3 Tbs	8 Tbs (1 stick)	6 Tbs	8 Tbs (1 stick)
Worcestershire Sause	2 Tbs		2 Tbs	1 ½ Tbs	3 Tbs	¼ cup
Honey		2 Tbs				
Season Salt	1 1/4 Tea		1 Tea		1 ½ Teas	2 Tbs
Garlic Powder	¾ Tea		½ Tea		1 Tea	1 Tea
Garlic Salt	¼ Tea					
Onion Powder					½ Tea	¾ Tea
Celery Salt			½ Tea			
Parsley Flakes					1 Tbs	
Cayenne Pepper					1 Tea	
Tabasco Sauce					6 Drops	
Hidden Valley Ranch Powder Mix Dip				1 & ½ packages (the last half get dumped on in the end)		
Light Karo Syrup		2 Tbs		1 ½ Tbs		
Sugar				1 ½ Tbs		
Vanilla		½ Tbs				

Instructions: All these recipes basically used the same method. Add cereals, pretzels, crackers and peanuts to the bowl of a slow cooker. In a small bowl mix the melted butter, seasonings and Worcestershire sauce. Slowly pour the sauce evenly over the cereal mix. Toss to coat evenly. Place the paper towels on top of the slow cooker and then the lid, allow to cook on the low setting for 3 hours. Every hour or more, stir the mix to prevent burning.