



TRAIL MIX



I'll make this recipe for 1 batch, but I usually make 3-4 batches at least at one time. I use a large roasting pan because I have had one for years. BUT if you do not have a roaster or very large oven safe pan, you can make 1 batch at a time or even go to your local dollar store and probably find an aluminum large pan that would work perfectly. It bakes in the oven and gets stirred every 20 minutes for an hour total, so you need to have room to do that.

Use 9-10 cups dry snacking ingredients like cereals, crackers, nuts, pretzels, etc – all small in size for snacking. I break up large pretzels, I use cereals – even sweetened cereals – crackers of various flavors, nuts of any kind, usually salted but doesn't have to be. Here I used popped popcorn, and I had bought some packages of snack mix at the grocery on special sale for \$0.49 each so I opened them and added them. I often like to add Asian crackers and spiced peas/lentils, but I didn't have any this day.

As you can see, after the mix had cooled, I added little chocolate pieces (I wouldn't suggest using chocolate type chips unless it is winter, as they will melt in hot weather. You could also add dried cranberries but after it is completed, not for the oven.)

The "sauce" is

½ cup butter (or margarine)

2 teaspoons celery salt or celery seed

¼ cup Worcestershire sauce

1 teaspoon garlic salt

1 teaspoon chili powder

You can add other spices or/and herbs if you want – just don't over add, you can't take it out if it's too much.

Melt the butter, stir in Worcestershire sauce, and other spices/herbs. Remove from heat and let stand. Combine everything else and mix well in roasting pan or pan that it will fit in and be fine in the oven for an hour at low heat.

Blend all together well. Bake uncovered in slow oven (250 degrees F) for 1 hour stirring every 20 minutes to make sure the sauce gets on each piece.

Spread on absorbent paper – brown bag, paper towels or you could even use a clean dish cloth. Let cool.

Store in airtight containers. This makes about 3 quarts.

Like I said, I make 3-4 batches at one time. But I hope you will try at least one batch. I like to add chips (not fragile potato chips) of any kind too – it refreshes stale crackers and chips so you don't waste your ingredients. I love to put them in baggies with ribbon or cans I buy at hobby stores for gifts. Always well received.

Be sure to make enough for yourself!

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