

PICKINS • 2 hrs @225° • Stir every 15 min, tasting and seasoning

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tt = to taste

cereal / nuts

12oz box rice chex

2 c cheerios or a little less (*I don't love the cheerios and sometimes just use more rice chex instead*)

2 c pretzels small twists

tt peanuts (about 1/2-3/4 medium jar)

tt premium mixed nuts (1 "standard" can or more to taste)

blanched almonds or whole roasted cashews (optional)

Mix together in large bowl.

liquids – combine and drizzle (a squeeze bottle works best for this)

1 cube melted butter + enough oil to equal 1 c liquid

1T Worcestershire

1T soy sauce

1t sesame oil (optional)

tt Tabasco or other hot sauce like sriacha or tapatio. be conservative, you can add heat later with cayenne)

Mix together in measuring cup, put in squeeze bottle and **drizzle** over pickins

Pickins should be in a large enough bowl to mix/toss mixture with your hands

spices – sprinkle in, mixing and turning w/hands • pour mixture into pans

Mix together in equal parts. **Start** with about a tablespoon (or two?) of each spice (except cayenne; add more later as needed):

1.5T chili powder

1.5T garlic salt (or powder?)

1.5T celery salt

1 t cayenne

Mix together and put in shaker with large holes (like a cheese shaker)

Sprinkle over pickins, stirring/turning as you go (better yet, toss with your hands).

Judge by eye and by taste when it's enough.

Pour into two large roasting pans ("disposable" aluminum pans work well;)

Mixture shouldn't be too deep, **3" max**, and there should be enough headroom to stir/turn the mixture.

bake 2 hrs. • Stir every 15-20 min

Put pan(s) in **225° oven**.

Stir/turn every **15 min**, **tasting** and adding spice if needed

Pickins should be ready after about **2 hours**.