

PARTY SCRAMBLE

- 5 tablespoons butter or margarine
- 1/2 cup Dr Pepper
- 2 tablespoons Worcestershire Sauce
- 1 tablespoon salt
- 1/8 teaspoon onion salt
- 1/8 teaspoon instant garlic powder
- Dash red hot sauce
- 2 cups Rice Chex
- 2 cups Wheat Chex
- 2 cups Corn Chex
- 2 cups slim pretzels
- 2 cups Cheerios
- 2 cups bite-size shredded wheat
- 1 pound mixed salted nuts

Melt butter; add Dr Pepper, Worcestershire, salt, onion salt, garlic powder, and red hot sauce, and simmer. Combine cereals, pretzels, and nuts. Drizzle butter sauce over all. Toss until well mixed with sauce. Pour onto (2) jelly roll pans and heat at 300°; for 45 minutes. Cool before storing in tightly covered container.

Note: If you desire a more highly seasoned snack, you may double the amount of sauce ingredients.

Yield: 3 quarts

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