



Noreen's Kitchen

Spicy Buffalo Snack Mix

Ingredients

3 cups square rice cereal	1 bag everything, pita chips or bagel chips
3 cups square corn cereal	1 cup (2 sticks) butter, melted
1 box Tabasco Cheese Cracker Squares	1/2 cup + 2 tablespoons Frank's Hot Sauce
1 box Chicken Flavored Crackers	3 tablespoons ranch dressing mix powder
1 bag cheesy mini pretzel twists	1 tablespoon celery seed
1 bag oyster crackers	

Step by Step Instructions

Preheat the oven to 300 degrees.

Combine all the snack mix chips, crackers and cereal in a large, deep roasting pan and mix well.

Combine melted butter, hot sauce, ranch dressing mix and celery seed in a bowl and whisk well.

Pour the sauce mixture over the dry snack mix and stir well to combine, making sure to coat as much of the dry mixture as possible with the sauce.

Bake for 1 hour stopping to stir well every 15 minutes.

When you are stirring, make sure to bring the mix up from the bottom so that all the sauce gets a good chance to distribute. You will also notice that for the first two times you stir that the mixture may seem soggy. Don't worry about that, by the time an hour has passed you will be able to see and feel that the mixture will have dried out.

When an hour has passed, give everything one more good stir and determine if you would need an extra 15 minutes to dry things out.

It is my experience that an hour is perfect, but in your area, the weather conditions may be humid and you may need a bit more time. Just be sure to watch it closely so it does not burn.

Remove from oven when you are satisfied that it has dried out enough and allow to cool before serving.

Then watch the magic happen, because this will disappear right before your very eyes!

Enjoy!