

SLOW COOKER SNACK MIX

Ingredients

2 Tbsp melted butter	1 tsp gluten-free Worcestershire sauce
1 tsp garlic powder	2 1/4 cups gluten-free Corn Chex cereal
1 tsp onion powder	2 1/4 cups gluten-free Rice Chex cereal
1 tsp paprika	1 cup gluten-free Glutino pretzels
1 tsp dried thyme	1 cup roasted peanuts or almonds
1 tsp dill weed	
1 tsp chili powder	

Directions

1. Pour the butter, spices, and Worcestershire sauce into the bottom of a 6-quart slow cooker. Stir.
2. Add the cereal, pretzels, and nuts. Cook uncovered on low for 2-3 hours, stirring every 30 minutes.
3. Pour onto a baking sheet and allow to cool. Store in an airtight container in the pantry for up to 2 weeks.

Variations:

Mexican: substitute 1 tsp each cayenne pepper, ground chipotle, hot New Mexico chili powder, and oregano for the thyme, dill weed, and Worcestershire sauce.

Japanese: substitute 1 tsp each sesame seeds, gluten-free soy sauce, ground ginger, and white pepper for the paprika, thyme, dill weed, and Worcestershire sauce.

Serves 20

Source: *The Best of Everything: Gluten-Free Slow Cooker*