

Jack Napalm's Buffalo Chex Mix

This recipe has been submitted by Mark in Bedford, TX

Here is the recipe to that Chex Mix I wrote up for some friends. Let me know if you have any questions. Many people know me as Jack Napalm so I call it "Jack Napalm's Buffalo Chex Mix".

- 1a. Start by melting 2 sticks of butter.
 - 1b. Add some War (Worcester) sauce - a tablespoon is a good starting point;
 - 1c. A teaspoon of garlic powder or throw in some real garlic;
 - 1d. Add your favorite Wy's Wings Buffalo Sauce. I use Wy's Medium Buffalo Wing Sauce. 1/4 cup to start. Mix to taste. For a hotter, spicier mix use Wy's Wings Hot or Wy's Guy sauces, or for a mild mix use Wy's Mild Buffalo Wing Sauce. For a sweeter mix use Wy's Wisdom sauce or add in some of Wy's sweeter sauces.
2. At some point heat your oven to 250° F.
 3. Get yourself a cheap aluminum pan. Aluminum works well because it will not heat up like heavier pans so it will not overheat and/or burn your stuff. (I used a much heavier one and it burned the mix.)
 4. You simply want to "bake off the moisture" not bake the stuff. The one I use is about 14" x 14" x 3 1/2". Fill it with *stuff*. This is the *stuff* that I use. You can add or delete to suit your Chex Mix tastes. Depending on how full my pan is I will add a little more butter. It's all about the coverage.

Pretzels - sticks and twists

Cashews

Peanuts

Chex Cereal - Wheat, Rice, and Corn

Crackers and snacky cracker foods.

Whatever looks interesting. I use Cheez-It's, Goldfish crackers, deli snack crackers. Cheesy ones are good. Harder crackers are usually better but try whatever suits your palate.

Add your stuff to the aluminum pan. I fill it to just a bit below the rim usually so you have room for mixing/stirring. As you add stuff to the pan stir it up and shake in some War sauce on top of your stuff. Not a lot, just enough to spread the wealth. Mix as you go.

After your butter mixture is finished, pour it on top slow and easy. Stir/mix your stuff.

Bake for one (1) hour at 250° F. Stir it every 15 minutes. Dig deep and make sure to rotate the stuff at the bottom up to the top. Depending on how much stuff you have you might do an extra 15-minutes. Remember, the idea is not to bake the mix, it is to "bake off the moisture."

Put down paper towels when its done, spread stuff out, and let cool for an hour or so. Enjoy your

stuff throughout the entire baking process. Eating as you go is mandatory and it will assist you in adjusting your mix flavors as you go. I sometimes will add additional butter mixture 15 minutes into the process if greater coverage is required.

Rinse and repeat. You will find that your own personal tastes will create your own preferred mixture over time and how much butter mixture to use.