



Spicy Garlic Chex Mix

Description

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SPICY GARLIC CHEX MIX

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What is it about homemade Chex Mix that makes it taste so much better than the prepackaged stuff? Donâ€™t get me wrong , I still buy the prepackaged mixes, but it really is quite easy to make. If you

googled Chex Mix you could probably find thousands of recipes for it. My friend Anne shared this **Spicy Garlic Chex Mix** with us and we all loved it. It's a great mix to make for football game days or in my case watching back to back shows of *Scandal* on Netflix. Beware though, this mix will definitely have you reaching into the bowl more than once.

A friend shared this delicious chex mix with our family this summer. We have made it several times since then, and everyone we share it with loves it too. The cayenne pepper in it gives it a nice kick and keeps you grabbing another handful! This would be great for a game day snack. Enjoy! Anne

Spicy Garlic Chex Mix

Author: Anne Putnam

Ingredients

- 1/2-1 tsp cayenne pepper
- 1 tsp garlic powder
- 2 sticks of melted butter
- 1 pkg ranch dip
- 4 cups rice chex
- 4 cups wheat chex
- 3 cups pretzels
- 4 cups corn pops
- 3-4 cups peanuts

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Instructions

1. Combine above ingredients in a large mixing bowl.
2. Stir until dry ingredients are somewhat coated in the butter.
3. Bake at 275 degrees for 90 minutes stirring every 20 minutes.

For more game day snacks and appetizers check out these past posts.



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Linking to: [Foodie Fridays](#)

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