

CHEX PARTY MIX MADE WITH RUSTLIN' ROB'S CAJUN SEASONING, RATTLESNAKE BITE, AND VERY VERY HOT SAUCE IN A CROCK POT

INGREDIENTS

- 2 cups Sesame Sticks
- 2 cups Gold Fish
- 2 cups Pretzels (small)
- 2 cups Mixed Nuts (we used salted)
- 3 cups Corn Chex
- 3 cups Wheat Chex or mini Shredded Wheat
- 3 cups Rice Chex
- ¾ cup Butter
- 1 tsp Garlic Powder
- 3 tsp [Rustlin' Rob's Cajun Seasoning](#)
- ½ tsp Onion Powder
- 1 tsp sea salt
- 1 tsp [Rustlin' Rob's Rattlesnake Bite](#) or ([Ghost Pepper Seasoning](#) for more heat)
- ½ cup + 2 TBSP Worcestershire Sauce
- 3 tsp [Rustlin' Rob's Very Very Hot Sauce](#)



PREPARATION

Dump cereal, sesame sticks, and gold fish into a large mixing bowl. Add in pretzels and nuts.

In a microwave-safe bowl, add remaining ingredients and microwave until butter is melted. Stir together and toss into cereal mixture, stirring as you go.

Transfer mix into large slow cooker. Cook, covered with towel – (leave the lid off) on high heat for 2 ½ - 3 hrs. , stirring every 15 min. to ½ hour depending on how hot your slow cooker cooks. (I USE A TOWEL TO COVER AND KEEP WARM WHILE COOKING INSTEAD OF THE LID)

or

Transfer mix into one or two baking sheets, bake in a 250-degree oven for 1 hour and 15 minutes, stirring every 15 minutes. Let cool and store in an airtight container.

Rustlin' Rob's Notes: The slow cooker makes this extremely easy.

