

Crunch Mix with Angostura® Bitters



We've added our own twist to the classic chex mix – a rich bitters background and a shake of ground chiles. The sky's the limit with flavors. Try a dry Thai seasoning blend, or Cajun, Creole, curry or Chinese five-spice. But don't forget the Angostura. The flavor will be shallow without it.

INGREDIENTS

3 cups chex cereal mix (any combination of corn, rice or wheat)

1-1/2 cups bite-size pretzels

2 Tbsp. raw almonds

2 Tbsp. butter

2 Tbsp. ANGOSTURA® aromatic bitters

2 Tbsp. Kosher salt

2 Tbsp. onion powder

2 Tbsp. garlic powder

ancho chile powder or 1 tsp. chipotle chile powder*

Makes 5 cups

METHOD

Preheat oven to 250°F. Mix cereals, pretzels and nuts on a large, ungreased rimmed sheet tray.

Melt butter with ANGOSTURA® aromatic bitters in a small glass measuring cup in the microwave. Stir in remaining ingredients until salt is dissolved. Drizzle over cereals, gently stirring to coat as much as possible.

Bake about 40 minutes or until mixture is crunchy. Transfer hot mix to another tray or piece of foil to cool completely. Store cooled mix in an airtight container until ready to eat.

Recipe by Rita Held

Rita Held Kitchen Notes:

Use chipotle if you like it spicy, ancho for milder flavor.

Nutrition information for 1/3 cup:80 calories, 2g protein, 9g carb, 4g fat, (1g sat. fat), 5mg chol, 190mg sodium, 1g fiber