

More GREAT pa ♥land EATS--BEES AT THE PARTY MIX BY NOLA GILDIN

Provided on the Pennsylvania Heartland Herbal Delights Motor Coach Garden Tour

INGREDIENTS:

3 Cups Honey Graham Cereal
 3 Cups Cinnamon Chex
 3 Cups Cheerios
 2 Cups Pretzels
 1 lb. Canned Chow Mein Noodles
 1 Cup Raisins
 1 Cup Salted Peanuts

GLAZE

1/2 Cup Butter
 3/4 Cup Honey
 1 tsp. Orange Juice
 1 T Cinnamon (to taste)

DIRECTIONS:

Preheat oven to 350 degrees. **Mix** all ingredients in a large mixing bowl, and **put aside**. In a small saucepan, over low heat, **melt** butter. **Add** honey, orange juice, and cinnamon to blend. **Pour** glaze mixture over dry ingredients, and **mix** well. **Pour** into 13" X 10" X 4" baking dish. **Bake** 10 minutes, and **stir**. **Bake** 10 minutes more, and **stir**. **Bake** final 10 minutes. **Watch** carefully during this last 10 minutes to avoid burning. **Remove** pan, and **let** cool. Mixture will be wet, but will harden as it cools. **Break up** the clumps and **enjoy**. This mix stores well in cookie tins.

NOTE: When creating a party mix, you are only limited by your imagination, and you can use any combination to create your own mix. Cereals could be rice, corn, or wheat Chex, or even Kix. Pretzels could be small twists, logs, or sticks. Nuts could include almonds or mixed nuts. Raisins could be dark, golden, or raisins. The cinnamon can be eliminated or switched for your favorite seasonings. I have also baked this mix using rimmed cookie sheets. I used 2 sheets and baked for only a total of 20 minutes (Nola).