

# Snacks

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## CARAMEL CORN

Bakes at 225° F. for 60 minutes.

2/3	cups popping corn	1 1/2	cups brown sugar, packed
3/4	cup butter or margarine	3/8	cup light corn syrup
3/4	teaspoon salt	3/4	teaspoon soda
	peanuts (optional)		

- Spray large roasting pan with PAM
- Using microwave corn popper pop corn in 2 batches.
- Melt butter; stir in brown sugar, corn syrup and salt.
- Bring to a boil stirring constantly
- Boil with out stirring 5 minutes.
- Remove from heat and add soda.
- Pour over popcorn and mix thoroughly in large roasting pan (from old oven).
- Bake in oven at 200°-225° F. for 1 hour, stirring every 15 minutes.
- Put on cookie sheet lined with waxed paper.
- Cool, break apart and store in tightly covered container.

Recipe adapted from Marilyn Runge's.

## GRANOLA

### INGREDIENTS

- 1/3 cup maple syrup
- 1/3 cup packed (2 1/3 ounces) light brown sugar
- 4 teaspoons vanilla extract
- 1/2 teaspoon salt

- ½ cup vegetable oil
- 5 cups old-fashioned rolled oats
- 2 cups (10 ounces) raw almonds, chopped coarse
- 2 cups raisins or other dried fruit, chopped

## INSTRUCTIONS

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper.
2. Whisk maple syrup, brown sugar, vanilla, and salt in large bowl. Whisk in oil. Fold in oats and almonds until thoroughly coated.
3. Transfer oat mixture to prepared baking sheet and spread across sheet into thin, even layer (about 3/8 inch thick). Using stiff metal spatula, compress oat mixture until very compact. Bake until lightly browned, 40 to 45 minutes, rotating pan once halfway through baking. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. Stir in dried fruit. (Granola can be stored in airtight container for up to 2 weeks.)

American Test Kitchen 2014

## SWEETENED NUTS

Bakes at 325°F. for 30 minutes.

2	egg whites	1	cup sugar
dash	salt	3	cups nuts
1/4	pound butter		

- Melt butter in glass pan in oven at 325° F.
- Beat egg whites into soft peaks.
- Fold in nuts and add to buttered pan.
- Bake 30 minutes, stirring mixture every 10 minutes.
- Cool, stirring once.

Recipe from Lena Tapella.

## CHEx MIX

Bakes at 250° F. for 60 minutes.

Combine

- 8 tablespoons butter
- 4 1/2 teaspoons Worcestershire sauce
- 3/8 teaspoon garlic powder or 1 1/4 teaspoon seasoned salt
- 8 cups assorted Chex
- 2 cups salted peanuts, mixed nuts, pretzels or chow mein noodles

- Pour melted butter into shallow baking pan.
- Stir in Worcestershire sauce and spice
- Add Chex and nuts.
- Mix until all pieces are coated.
- Heat in oven 45 minutes, stirring every 15 minutes.
- Spread on absorbent paper to cool.

Can be cooked in electric skillet at 250° for 15 minutes.

Can be fixed in microwave oven:

- Melt butter, add spice.
- Pour cereals, nuts pretzels into 2 gallon resealable plastic bag.
- Pour margarine mixture over cereal mixture.
- Seal top of bag and shake until all pieces are evenly coated.
- Pour contents of bag into large microwave-safe bowl.
- Microwave on HIGH 5 to 6 minutes, stirring every 2 minutes.
- Spread on absorbent paper to cool.
- Store in airtight container.

## CHEx MUDDY BUDDIES

- 9 cups Chex cereals
- 1/2 cup peanut butter
- 1 cup semi-sweet chocolate chips
- 1/4 cup margarine
- 1 1/2 cups powdered sugar
- 1/4 teaspoon vanilla

- Pour cereals into large bowl; set aside.
- In 1-quart microwave-safe bowl combine chocolate chips, peanut butter and margarine.
- Microwave on HIGH 1 to 1 1/2 minutes or until smooth, stirring after 1 minute.
- Stir in vanilla.
- Pour chocolate mixture over cereals, stirring until all pieces are evenly coated.
- Pour cereal mixture into large resealable plastic bag with powdered sugar.
- Seal securely and shake until all pieces are well coated.
- Spread on waxed paper to cool.
- Store leftovers in airtight container.

Stovetop directions:

- Pour cereals into large bowl; set aside.
- In small saucepan over low heat melt chocolate chips, peanut butter and margarine until smooth, stirring often.

- Remove from heat.
- Stir in vanilla.
- Finish as above.

## SAVORY PECANS

2	tablespoons butter	1/4	teaspoon ground cumin
1/2	tsp paprika	1	teaspoon soy sauce
1/2	tsp medium-hot chili powder	1/2	pound raw pecans

Melt butter in medium pan.

Add cumin, paprika, soy sauce and chili powder and stir until blended.

Stir in pecans and coat with mixture.

Line baking sheet with foil and spoon pecans onto sheet in 1 layer.

Bake at 300°F. until golden and aromatic, about 20 minutes, stirring halfway through.

Makes 8 (1-ounce) servings

Recipe from "Dinner for Two" by Bev Bennett.

Used for New Year's Eve, 1996.

## OYSTER CRACKER NIBBLES

In a bowl whisk:

1 cup of canola oil

1 pkg. Hidden Valley Ranch Harvest Home Style (1.24 oz.)

1/2 tsp. lemon pepper

3/4 tsp. dill weed

1 tsp. garlic salt

Put 1 pkg. of oyster crackers in a plastic zip lock gallon bag and pour dressing mixture over crackers.

Seal and shake until coated. Let them absorb for about 2 hours minimum.

Put them on a paper towel lined cookie sheet to drain and dry for a couple of hours.

Store in a zip lock bag.

Note: I used the regular Hidden Valley ranch dressing.

Used at Layette Bunco party, 2010.