

Please make 10 servings 1//2 cup equals one serving

SALTY/SAVORY RECIPES FOR DIE KUNSTLER RECEPTION 2022

CURLY TACO MIX

1/4 cup butter
1 teaspoon chili powder
1/2 teaspoon ground cumin
3 cups small corn chips
2 cups puffed cheese curls
1 cup shelled pumpkin seeds or peanuts

In a 13 x 9 x 2 inch baking pan heat butter in a 300 degree oven 3 to 5 minutes or till melted. Remove pan, stir in chili powder and cumin. Add corn chips, puffed cheese curls, and shelled pumpkin seeds or peanuts. Stir to mix thoroughly . Bake in the 300 degree oven for 15 minutes, stirring once or twice. Cool. Store in a lightly covered container. Makes 5 cups.

MICROWAVE TIMING

In a large nonmetal bowl micro-cook butter on HIGH power about 1 minute or till melted. Stir in chili powder and cumin. Add remaining ingredients; stir well. Micro-cook on HIGH power for 6 minutes, stirring every 2 minutes. Cool.

SHAKE-A-SACK-CRACKER-JACK

3 cups small square cheese crackers
3 cups oyster crackers
2 cups bite-size pretzel nuggets
1 0.4 ounce package buttermilk salad dressing mix (Ranch)
1/2 teaspoon dried dill weed or dried oregano, crushed
1/4 cup cooking oil
Medium brown paper sack

In a medium paper sack combine the cheese crackers, oyster crackers, pretzel nuggets, the dry Ranch dressing mix, and the dill seed or oregano. Come the end of the paper sack and shake until everything is mixed well. Pour the oil into the paper sack and shake well again. Store in a closed plastic bag or a tightly covered container. Makes about 8 cups.

S'MORE GORP (Sweet snack)

2 cups honey graham cereal
1 cup tiny marshmallows
1 cup peanuts
1/2 semisweet chocolate pieces
1/2 cup raisins
Medium brown paper sack

In a medium paper sack, combine the cereal, marshmallows, peanut, chocolate pieces and raisins. Close the end of the bag and shake well. Store the mixture in a closed plastic bag or tightly covered container. Makes about 5 cups.

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NIBBLIN' FISH

1/2 cups round toasted oats cereal
1/2 cups pretzel sticks
1 cup fish shaped crackers
1 cup mixed nuts or peanuts
1/3 cup cooking oil
2 teaspoons Worcestershire sauce

In a 13 x 9 x 2 inch baking pan combine cereal, pretzel sticks, fish crackers and mixed nuts or peanuts. Stir together oil and Worcestershire sauce and drizzle over the cereal mixture, tossing to mix thoroughly. Bake in a 300 degree oven for 30 minutes, stirring occasionally. Cool. Store in a tightly covered container. Makes about 6 cups

MAMA-MIA POPCORN

8 cups popped popcorn
2 tablespoons butter, melted
1 teaspoon Italian salad dressing MIX

Place popcorn in a large mixing bowl. Drizzle melted butter over popcorn, toss to coat. Add the dry salad dressing MIX. Toss gently till well mixed. Makes 8 cups (

CHEX MIX SNACK

8 tablespoons (1 stick) butter
2 tablespoons Worcestershire sauce
2 teaspoons seasoned salt
1 1/2 teaspoons garlic powder
1 teaspoon onion powder
2 cups bagel chips
4 1/2 cups Rice Chex cereal
4 1/2 cups Wheat Chex cereal
3 cups bite size pretzels
1 cup roasted salted peanuts
Parchment paper

Arrange 2 racks to divide oven into thirds and heat oven to 250 degrees. (If your oven will only go down to 275 degrees, please keep an eye on the mix as it cooks to prevent it from burning!). Line 2 rimmed baking sheets with parchment paper Make the seasoning mixture: place 8 tablespoons of butter in a medium, microwave-safe bowl. Microwave in 10 second intervals, stirring between each, until fully melted. 50 to 60 seconds total. Add 2 tablespoons Worcestershire sauce, 2 teaspoons seasoned salt, 1 1/2 teaspoons garlic powder, and 1 teaspoon onion powder and combine thoroughly. Place 2 cups bagel chips in a large bowl and lightly crush them with your hands into bite sized pieces. Add both kinds of Chex cereal, pretzels and peanuts and gently toss to combine. Pour half of the butter onto the Chex mixture, gently toss to coat. Pour in the remaining butter mixture and gently toss again so all the pieces are coated in butter. Transfer the mixture onto the prepared baking sheets and spread onto in an even layer. Bake at 250 degrees, stirring every 15 minutes until lightly browned, 45 to 50 minutes total. Let cool. Store in tightly sealed container. Makes 15 cups.