

Jolly Junk

Submitted by: Jackie Cornwall

- 4 cups Chex type cereal
- 2 cups mini pretzels
- 1 cup honey roasted peanuts
- 4 tbsp melted butter
- 1 tbsp **TSG Peppery Herb Rub**
- 1 tsp ground cinnamon
- ¼ tsp nutmeg
- ½ cup white chocolate wafers

1. Preheat oven 300°F.
2. Combine cereal, pretzels and nuts in a large shallow pan.
3. Melt butter and add Peppery Herb Rub, cinnamon and nutmeg. Pour over cereal mixture and toss to coat. Bake for 30 minutes, stirring every 10 minutes. When done spread out to cool.
4. Melt chocolate wafers and drizzle over cooled mix. Store, if it lasts, in a covered container.
5. Have fun and mix it up! I used a honey coated cereal mix – use your favorite. Try different nuts. Make sure though to have some sweet to go with the spicy.