<u>Nuts &amp; Bolts</u>						
1 1/2	lb. Tbsp	Margarine Curry Powo	argarine urry Powder			
3	Tbsp	Chilli Powd				
3	Tbsp		Powder (Alt: Garlic Salt)			
3	Tsp.	Accent (Opt				
1	Tsp.		not add if using Garlic Salt)			
5	Tbsp	Worcestershire Sauce				
			Preheat oven to 250 F (120 C)			
			Melt margarine in sauce pan.			
			Add all spices, salt, accent and Worcestershire sauce. Mix well.			
			Cook on low heat for several minutes to disolve as much spice as possilbe.			
1 1/2						
1	box	Cheese Nibs (Alt: Gold Fish Crackers)				
2	pkg	Pretzels - use lots. Straight sticks or small regular pretzels work best.				
500	gram	·				
1	1 pkg Bugles (Alt: Corn Chips)					
			Add all dry ingredients to a very large mixing bowl.			
			Slowly add margarine and spice mixture a little at a time while tossing dry ingredients to coat evenly. Continue to stir liquid to keep spices mixed uniformly.			
			Toss well to evenly coat dry ingredients with margarine/spice mixture.			
			Place mixing bowl in oven and bake at 250 F (120 C) for 90 minutes. Stir every 15 - 20 minutes.			
			Allow to cool. Store in tightly sealed container in cool location.			
Yield: Recipe makes approx. 2.5 kgs mix  Nutitional Facts (per Serving)  Serving Size: 40 g (0.62 cups)						
				Calories: 193		
				Fat: 11 g		
Sodium: <i>401 g</i> Carbohydrate: <i>20 g</i>			·			