

Nuts & Bolts

- 1 lb. Margarine
- 1/2 Tsp. Curry Powder
- 3 Tsp. Chilli Powder
- 3 Tsp. Garlic Salt
- 3 Tsp. Accent
- 1 Tsp. Salt
- 5 Tsp. Worcestershire Sauce

- Preheat oven to 250 F (120 C)
- Melt margarine and pour into very large oven proof mixing bowl.
- Add all spices, salt, accent and Worcestershire sauce. Mix well.

- 1 box Crispex Cereal (alternate: Shreddies)
- 1/2 box Cherrios
- 2 pkg Pretzels - use lots. Straight sticks or small regular pretzels work best.
- 500 gram Peanuts
- 1 pkg Bugles

- Add all dry ingredients to mixing bowl.
- 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 often.
- Allow to cool. Store in tightly sealed container in cool location.

Yield: *Recipe makes a large quantity.*