

## Jim Arnett's KILLER PARTY MIX

### OVERVIEW

This variation on the classic Party Mix has evolved over the last twenty years. If you are a fellow Party Mix freak, you may have noticed that if you use the *original* recipe,

- (a) you eat it all before it has cooled to room temperature,
- (b) it's selfishly (thanks to recipe's originators) loaded with Ralston-Purina products, and
- (c) there's never enough margarine/Worcestershire/salt mixture.

You can probably bake the whole batch in a single oven - I've never tried it. If you're using only one oven I would suggest baking two separate "batches" -- (we don't need no steenking batches!) -- each consisting of two pans. If you wish, make it a contest between you and the oven: try to eat the first batch before the second is finished.

Measurements and ingredients can be modified to meet individual tastes and/or needs...

### HARDWARE

OVEN (if you have two ovens, you can use four pans and cut your work time in half...)

A 1 Cup measuring device

A tablespoon

A 2 Qt saucepan (for melting/mixing)

At least two shallow roasting pans ("disposable" turkey pans work very well for this project)

### SOFTWARE

Two large brown paper grocery bags or two clean (optional) plastic garbage bags

### INGREDIENTS

12 Sticks [3 pounds] corn oil margarine

3½ Cups Lea & Perrins Worcestershire Sauce (it does make a difference!)

3 Tbsp SEASONED SALT

1 Box each:

Generic Honey Nut Cheerios (LARGE BOX)

Quaker Honey Nut Ohs

Post Waffle Crisp

Golden Grahams

Life [Regular]

Life [Cinnamon]

Chex cereal [your choice] (16oz)

GENERIC SWEETENED CEREAL

1 Jar or Can Honey Roasted Peanuts [optional]

Note on ingredients: It's ok to add/substitute stuff that *you* like -- pet foods, floor sweepings, pretzels, navel lint, graham crackers or other cereals...

**TECHNIQUE**

Preheat oven to 300°

Heat margarine, Worcestershire Sauce and seasoning salt in the saucepan.

Pour all the cereal into one of the bags, then mix by pouring a few times from one bag to the other.

Divide the mixed cereal into roasting pans, sauce pans, or whatever you can find that will withstand the oven temperature.

Use the 1-cup measure to alternately stir, dip and pour the margarine mix onto the cereal/nut mix.

Heat in oven(s) for an hour or less, depending on appetite), stirring every 15 minutes.

When finished, spread on newspaper to cool.

Add seasoning as desired (garlic powder and ground cinnamon are a good combination!)

**YIELD:** A great big bunch (Probably more than you can eat in one sitting).

**NUMBER OF SERVINGS:** Depends on who knows about it and how well it's hidden.