

# TOM'S GARDEN

Different  
by being  
**BETTER!**

## HOT PEPPER SPECIALTIES

### Tom's Garden Mix

#### Ingredients:

- 2 cups Oyster Crackers
- 2 cups Peanuts
- 2 cups Corn Chex cereal
- 2 cups Wheat Chex cereal
- 2 cups Pretzels
- 2 cups Cheez- Its
- $\frac{3}{4}$  cup butter or canola oil or vegetable oil
- $\frac{1}{3}$  cup Worcestershire sauce
- 1 package Ranch Dressing Mix
- 4 Tablespoons Jalapeno Hurricane or Habanero Heatwave Shake

#### Directions:

- Preheat oven to 250 degrees.
- In large bowl combine oyster crackers, Cheez-its and pretzels, peanuts, and Chex cereal. (You can use any combo of snacks including bagel chips, Chex cereal, pretzel sticks, Gold Fish, sesame sticks or any small crackers).
- Mix oil, Worcestershire sauce, Ranch Dressing Mix and Jalapeno Hurricane or Habanero Heatwave Shake.
- Drizzle oil mixture onto snack mixture and toss.
- Spray two cookie sheets lightly with non-stick spray.
- Spread snack mixture evenly among cookie sheets – sprinkle with more shake if desired.
- Cook at 250 degrees for approximately 60 minutes. Every 15 minutes, give it a good toss and return to oven.
- Store in an airtight container. Will keep for about 2-3 weeks.