

Edgar's Famous Holiday Trail Mix

6-11-2021

This is the time of year for trail mix, Chex mix, Texas trash or whatever your favorite term might be. I have tasted many of these mixes over the years, but none that I like better than my own concoction. I make a lot of this every year and the number of requests for a container of it goes up every year. Have fun & enjoy.

Here is my recipe and a photo of my first batch of the season.



Dry Ingredients:

- 1 box each: Corn Chex, Rice Chex, Wheat Chex, Honey Nut Chex, Cinnamon Chex, Golden Grahams & Cinnamon Toast Crunch. For a larger batch, add a box or two of Crispix or Life or double up on a couple of the primary cereals
- 3-4 cups of Mini-pretzels or stick pretzels
- 3-4 cups of Corn Chips
- 1 jar (about 3 cups) Honey Roasted Peanuts
- 1 can Mixed Nuts
- 1 small jar or can of Macadamia Nuts
- 2-4 cups of Shoestring Potatoes
- 2-3 cups of Texas Pecan Halves (Substitutions permitted only if necessary)
- 1 bag Peanut M&Ms
- 1 bag Almond M&Ms
- Dark Chocolate Peanut M&Ms to the final topping

Basting Ingredients:

- 3/4 to 1 cup of Cooking Oil
- 1/4 cup of Worcestershire Sauce
- 2 Tablespoons of Seasoned Salt
- 3 Tablespoons of Tabasco Sauce

Baking Instructions:

Mix all the dry ingredients except the M&Ms in a large container. Seven (7) boxes of cereal will make enough for about (3) roasting pans. Nine (9) boxes of cereal will make enough for about 4 roasting pans.

The basting mix will make enough for (2) roasting pans. If you are baking one (1) roasting pan full at a time, cut the ingredients in half.

Preheat the oven to 200°F. Sprinkle 1/4 of the basting mix over the ingredients in the roasting pan, then bake for (2) hours. Stir the mix and sprinkle another 1/4 of the basting mix over the ingredients every 30 minutes. Sprinkle a couple handfuls of the M&Ms on top of the other ingredients at the start of the last 30 minutes of baking.

Let it cool, store in covered containers, eat & enjoy!

The recipe invites experimentation. You can eliminate some ingredients for a smaller batch or substitute other favorites of your own. Keep the honey, cinnamon & graham cereals and the honey roasted peanuts though as they are the main ingredients for the awesome-good taste of this recipe. And of course, you MUST use the Texas pecans.

You can also adjust the basting mix to taste. Add more hot sauce if you like things sharp or reduce it if you don't. You can also use mild Tabasco instead of original or a combination of the two. (See below)

Jeff suggested three small changes:

Went a little heavy on the basting because I like the flavor and I had pretty large pans.

For the heat in the baste, I used half Trappey's Red Devil Cayenne Pepper Sauce, and half Tabasco Chipotle Pepper Sauce. Gave a hint of smoky flavor and perfect heat. Added two cups of sesame sticks.

Now dig in before anyone else finds this!

