



Tony's Chili-Lime Texas Trash

January 27, 2022

One of my favorite treats that my grandmother would make is the classic "Texas Trash." You may know it as "Chex Mix," but believe it or not, there was a time when this party delicacy wasn't packaged and sold at every grocery store in America! My version adds a healthy dose of chili-lime seasoning, cayenne, and chili powder, but still remains true to the classic. This is exactly the type of mix I like to snack on with an ice cold marg at happy hour, but it's also great for game day, if that's your thing. Go sports ball!!

Serves 8 - 10

Ingredients:

- 8 Tablespoons (1 stick; 115g) unsalted butter
- 3 Tablespoons Worcestershire sauce
- 1 Tablespoon hot sauce, like Cholula or Tabasco
- 3 teaspoons chili-lime seasoning, like Tajin
- 1 teaspoons kosher salt (Diamond Crystal)
- 1 ½ teaspoons garlic powder
- 1 teaspoon onion powder
- ¼ teaspoon cayenne pepper
- ½ teaspoon chili powder
- 1 cup (70g) cheese crackers, like Goldfish
- 3 cups (80g) Rice Chex cereal
- 3 cups (180g) Wheat Chex cereal
- 3 cups (110g) Corn Chex cereal
- 1 cups (70g) bite-sized pretzels
- 1 cup (110g) pecan halves
- 1 cup (130g) chili-lime spiced peanuts

Method:

1. Arrange oven racks to upper-middle and lower-middle positions, and preheat oven to 250°F. Line two sheet trays with parchment paper.
2. In a small saucepan over medium heat,* melt butter. Whisk in Worcestershire, hot sauce, chili-lime seasoning, salt, garlic and onion powders, cayenne, and chili powder. Set aside.
3. Combine remaining ingredients in a large bowl. Drizzle with butter mixture, and gently toss to coat evenly. Divide onto 2 lined sheet trays.
4. Bake at 250°F for 1 to 1 ½ hours, tossing/stirring every 20 minutes until lightly browned and crisp. Let cool completely, then store in an airtight container. If you want an extra jolt of chili lime, sprinkle with additional chili-lime seasoning just before serving.

WHAT'S 4 DINNER?

#RECIPESTHATDISH

*Notes

If you'd rather use the microwave in step 2, melt butter in 30-second increments in a large, heat-proof mixing bowl. Then proceed with the recipe as written.