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## RED HEAD 60s PARTY MIX



### Ingredients:

- 8 T Butter
- 5 T Worcestershire Sauce
- 1 T Red Head Rub & All-Purpose Seasoning or \*Red Head Cajun Rub & Seasoning
- 2 C Corn Cereal Squares
- 2 C Rice Cereal Squares
- 2 C Wheat Cereal Squares
- 2 C Bite-Sized Pretzels
- 3/4 C Dry-Roasted Peanuts

### Directions:

Preheat oven to 250 (F). Meanwhile, in a saucepan, melt the butter over low heat. Add the Worcestershire sauce and Red Head Rub and mix well at a low simmer. Put cereal squares, pretzels and peanuts into a large bowl. Pour melted butter, Worcestershire sauce and spice mixture over the dry ingredients and mix thoroughly. Transfer to a shallow baking pan and bake for 45 minutes, stirring thoroughly every 15 minutes. After 45 minutes, transfer mix to a flat surface (such as a large baking sheet) lined with paper towels to help soak up excess butter while the mix cools (For extra flavor, sprinkle more Red Head Rub on the mix while it's still warm). When cool and dry, transfer into bags or container.

### \*Cajun Version

This recipe is identical to Red Head Party Mix with the following changes:

4-1/2 T Worcestershire Sauce

1/2 T Hot Sauce

1 T Smokin' or Flaming Red Head Cajun Rub & Seasoning in lieu of Red Head Rub & All-Purpose Seasoning