

Cereal & Nut Nibbler

1/2 cup butter (do not use margarine)

1/4 tsp garlic powder

1 cup cocktail peanuts

7 cups crispy cereal: 3 cups Crispy Rice squares
3 cups Crispy Corn squares
1 cup Crispy Wheat squares

2 packets **G Washington's Rich Brown Seasoning & Broth**

Preheat oven to 225F. Melt butter in large baking pan/sheet (place in oven to melt). After butter melts, add **G Washington's Rich Brown Seasoning & Broth** and garlic powder; mix into melted butter. Add cereal and peanuts to melted seasoned butter; mix thoroughly until cereal and peanuts are well coated.

Bake 2 hours, stirring every 15 minutes.

Store in tightly sealed container. Nibbler is best if kept overnight prior to serving to enhance flavor!

Hint: melt butter in baking pan while the oven preheats to save time!

