Hot and Sweet Tidbits
1 package (14 ounces) honey-nut round toasted oat cereal
1 package (12 ounces) square corn cereal
8 cups popped popcorn
1 can (11 ½ ounces) mixed nuts, dry roasted
½ cup butter or margarine
½ cup light corn syrup
½ cup small red cinnamon candies
½ cup sugar
1 tablespoon chili powder
¼ teaspoon salt
¼ teaspoon ground red pepper

Preheat oven to 250°F. Spray a large roasting pan with nonstick spray. Combine cereals, popcorn, and nuts in roasting pan. In a medium saucepan, combine butter, corn syrup, cinnamon candies, sugar, chili powder, salt, and red pepper. Stirring constantly, bring to a boil over medium heat. Continue stirring until candies melt. Pour over cereal mixture; stir until well coated. Bake 1 hour, stirring every 15 minutes. Spread on aluminum foil; cool completely. Store in an airtight container.

Yield: about 34 cups snack mix

Note: Do not use mixed nuts if any participants have allergies to nuts.

Peppermint Cocoa
3 cups powdered milk
1 1/4 cup sugar
8 to 10 peppermint candies, crushed

Stir all ingredients together and store in a wide-mouth, one-quart canning jar or airtight container.

To Make: To make one serving, add 5 to 6 tablespoons of mix to your mug. Add one cup boiling water. Stir. Makes 12 servings.