

NUTS (NUTS 'N BOLTS)

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comments

Made as "Nuts 'n Bolts," this is a huge recipe that can be spread around in bowls for a party. Or, it lasts fairly well in tight containers or zipped plastic bags.

The "sauce" can be used with just nuts, e.g. 5 lbs. of pecans; drain after roasting.

notes

Use your imagination as to what goes into the mix. See the suggestions below and adjust for what you like. If you make a smaller recipe, either reduce the sauce or be sure to drain the mix afterward, on paper towels.

Find a very large, deep roasting pan for this. Or, divide into two pans.
Preheat oven to 225 degrees.

prepare in advance

Melt together

1 lb. butter or margarine
1 T Worcestershire sauce
1 T garlic salt
1 T onion salt

Decide how much of the following to use:

3 small boxes of cereal such as rice chex, wheat chex, cheerios, etc.
1 lb. almonds
1 lb. pecans
1 lb. mixed nuts
1 box slim pretzels
1 box triangle thins (crackers)

Ingredients

complete recipe

Put as many of the nuts, cereal, crackers, and pretzels as you want, in the large pan.

Pour butter mixture over it and toss until everything has a coating of butter on it.

Roast in the oven for 2 hours, setting your timer for 20-minute intervals, at which points you mix everything up, to continue coating.

If you are doing just the nuts, still mix them up ever 20 minutes for the two-hour period.

Cool and put into containers or plastic bags.