

KLEMENT'S HONEY BOURBON BEEF STICK CHEX MIX



INGREDIENTS

15oz. Traditional Bold Chex Mix

8oz. Klement's Beef Sticks (Cut into 1/4 inch pieces)

8oz. Cheese Crackers

8oz. Mini Pretzels

8oz. Honey Sesame Sticks

2 TBSP. Worcestershire Sauce

2 TBSP. Honey

1/4 CUP Jack Daniels Honey Bourbon Whiskey

1 STICK Unsalted Butter, Melted

1 1/2 TSP. Seasoning Salt

1/2 TSP. Garlic Powder

1/4 CUP Chopped Fresh Rosemary, no stems

EQUIPMENT

- Cutting Board
- Large Stainless Steel Bowl
- Parchment Paper
- Sheet Pan
- 1 qt Sauce Pot
- Rubber Spatula

PROCEDURE

1. **PREHEAT** oven to 275 degrees. Line two baking sheets with parchment paper, then spray the paper with cooking spray.
2. In a large bowl, **MIX** Bold Chex Mix, pretzels, cheese crackers, Klement's Chopped Beef Sticks, and honey sesame. Set aside.
3. In a small saucepan, **ADD** butter, honey and Worcestershire sauce over medium heat, occasionally stirring, until it begins to melt and simmer, about 5 minutes.
4. **REMOVE** pan from heat and cool 2-3 minutes, then stir in the bourbon, seasoning salt, chopped rosemary, and garlic powder.
5. **POUR** bourbon and butter mixture over snack mixture; toss until evenly coated.
6. **SPREAD** Chex mixture in even layers on prepared pans.
7. **BAKE** 15 minutes, stirring every 5 minutes, to evaporate the liquid. Cool completely, about 1 hour, before serving.
8. **STORE** in an airtight container with a lid.