

Savory Cranberry Stuffing Snack Mix

Makes 6 servings

Ingredients:

- 2 cups seasoned stuffing cubes (dry)
- 1 cup mini pretzels
- 1 cup corn or rice cereal squares
- 1/2 cup dried cranberries
- 1/2 cup roasted sunflower seeds or chopped pecans
- 1/4 cup melted butter
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon dried thyme



Directions

1. Preheat oven to 300°F.
2. In a large bowl, mix stuffing cubes, pretzels, cereal squares, cranberries, and seeds or nuts.
3. In a small bowl, stir together melted butter, Worcestershire sauce, garlic powder, onion powder, and thyme.
4. Pour the butter mixture over the dry ingredients and gently toss to coat evenly.
5. Spread mixture on a baking sheet lined with parchment paper.
6. Bake for 20 to 25 minutes, stirring once halfway through, until lightly crisp.
7. Let cool completely before serving or storing in an airtight container.

Food Fun Fact

Dried cranberries are rich in antioxidants and add a tangy twist to savory dishes. They were once called “crane berries” by early settlers because the flower resembled the head of a crane.