

## Not Butter! Contest 3--Tex Mex Snack Mix Recipe



Uploaded on 19 Mar 2010

This is the third of 4 contests sponsored by I Can't Believe It's Not Butter! during the month of March, which is National Nutrition Month. Making a (legitimate) comment on \*this particular video\* will automatically enter you in Contest 3.

You may enter as many times as you like. Contest 3 will end at `onclick="yt.www.watch.player.seekTo(12*60+00);return false;">12:00 noon, Eastern Time in the U.S., on Thursday, March 25, 2010, and a winner will be randomly selected from commenters up to that point. The winner will be announced in the video for Contest 4, which will begin on Friday, March 26, 2010. The prize for each contest is an I Can't Believe It's not Butter! VIP kit, including a 65.2 MB travel drive (which has a small portion filled with Not Butter! information and recipes), a butter spreader, a coupon for a Not Butter! product (Note: This coupon is only valid in the U.S.), and a Reach Right special magazine from Not Butter! In this video, Betty demonstrates how to make Tex-Mex Snack mix, which is crunchy and spicy!`

### Ingredients:

- 1 1/2 cups wheat Chex cereal (You may substitute any bite-size cereal.)
- 1 1/2 cups roasted, salted peanuts (You may substitute a different type of nut.)
- 1 cup salted sunflower kernels (You may omit these, or substitute a replacement.)
- 1 cup Cornnuts (You may substitute any snack from the snack section of your grocery store.)
- 1/4 cup I Can't Believe It's Not Butter!, melted
- 2 teaspoons chili powder
- 1/4 teaspoon ground red pepper
- 1/4 teaspoon ground cumin
- 1.4 teaspoon garlic powder

In a large mixing bowl, combine 1 1/2 cups wheat Chex cereal, 1 1/2 cups roasted, salted peanuts, 1 cup sunflower kernels, and 1 cup Cornnuts. Add 2 teaspoons chili powder, 1/4 teaspoon ground red pepper, 1/4 teaspoon ground cumin, and 1/4 teaspoon garlic salt. Stir thoroughly to combine. Pour in 1/4 cup melted I Can't Believe It's Not Butter!, and stir until the snack mix is completely coated with the herbs and spices and the I Can't Believe It's Not Butter! Spread snack mix evenly in a 15-inch by 10-inch by 1-inch jelly roll pan or other shallow pan or baking dish. Bake at 300 degrees for 10 minutes. Stir, and bake an additional few minutes, checking often to see that the mixture does not get overbrowned. This will take 5 or 6 minutes. Remove snack mix from oven and let cool completely. Place snack mix in a serving dish, or store it in a sealed container at room temperature. This is a great snack to munch on while you are watch the basketball tournament games, other sports events, movies, etc. I think you will really like it! --Betty