

ASIAN INSPIRED SNACK MIX (SWEET)

Party Bowl Serving! ;)

INGREDIENTS

- 1 Box Crispix (12 ounces)
- 3 Tbsp Salted butter
- 3 Tbsp Sugar
- 3 Tbsp Light corn syrup (I use brown rice syrup.)
- 2 Tbsp Neutral flavored oil (I use refined expeller pressed coconut oil which has no flavor unlike virgin coconut oil.)
- 1 1/2 Tsp (or 1/2 Tbsp) Soy sauce or tamari sauce
- ~2 Tbsp Toasted sesame seed (Can be purchased toasted/roasted)
- ~1/3 Cup *Ajitsuke nori strips (or to taste)
- ~1/2 Cup Spanish peanuts (optional)
- *Japanese seasoned roasted seaweed is sometimes labeled as teriyaki flavored roasted seaweed. You can also use “plain/unseasoned” roasted seaweed but seasoned lends itself to a better tasting snack mix.

DIRECTIONS

Prepare the ajitsuke nori and Crispix

The plain/unseasoned roasted seaweed can usually be found pre-cut in the stores. Ajitsuke nori is typically sold in individual packets or in a screw top container in small sheets. Use clean scissors to cut the ajitsuke nori into strips. Aim for strips 1/8” wide by 1/2”-1” long. Cut enough to loosely fill a 1/3 cup measuring cup. (More or less can be used according to taste.) Sprinkle the strips of nori into the bottom

of an extra large mixing bowl and then add the bag of Crispix on top.

Add ingredients to a small pot

Add the butter, sugar, light corn syrup, neutral oil and soy/tamari sauce in a small pot and melt on low heat until the sugar is fully dissolved. Turn the heat down if it begins to bubble. Continue to stir until everything is blended together nicely. Remove from the heat and add in 2 Tbsp toasted sesame seeds and stir until fully incorporated.

Toss the glaze mixture with Crispix

Drizzle the ingredients from the pot over the cereal/nori. Use a spatula to remove all the glaze mixture from the pot. Now toss the ingredients to coat evenly. Add more ajitsuke nori at this point if desired or the ~1/2 cup of Spanish peanuts. And toss again.

Spread on a baking sheet

Prepare a large baking sheet with parchment paper. (I use a 13” x 17” jelly roll pan.) Spread out the mixture evenly and bake at 250 degrees for 1 hour on the middle rack. Every 15 minutes turn over/stir the mixture to evenly bake.

Let cool completely

When finished baking, let the snack mix cool completely on the baking sheet to maximize crispiness.

Storage

Store in an airtight container or Ziploc bag. Keeps well for a few days! Enjoy!