

Smoked Crisp-x Mix



Deejay's Recipe Cards

Hot & Spicy
Crisp-X Mix

<http://www.deejassmokepit.net>

Hot & Smokey Crisp-x Mix



1 stick Blue Bonnet Margarine or butter

2 tablespoons Worcestershire

1 1/2 teaspoons seasoned salt

1 teaspoon Onion Powder

1 tablespoon Red Pepper Sauce

1 Tablespoon Ruby Red Paprika

1 Box Crisp-x cereal

1 lb bag Walnuts

1 lb bag Pistachios

1 lb bag Pecans

1 teaspoon Garlic Powder

1 teaspoon Cajun Spice

1 lb bag Pecans

1 lb bag Unsalted Peanuts

Any combination of Unsalted nuts the more the merrier
Add cheese flavored crackers and or pretzels if you wish

Smoked Crisp-x Mix



Pour cereal and nuts into an aluminum roasting pan and mix well.

Put margarine or butter in a coffee cup and microwave for about 45 seconds or until melted.

Mix in spices and seasonings in melted butter and pour over the cereal. Stir it all up until all the cereal and nuts are coated and look wet.

Smoked Crisp-x Mix



Place in smoker at 225°F to 250°F if smoking with meat or as high as 300°F if smoking alone.

Stir every 20 to 30 minutes keeping the wet looking cereal on top. Smoke for 3 to 4 hours for a nice smokey flavor.

NOTE: Nuts take longer to absorb smoke for a stronger smoked nut smoke separately and add to mix later.

Also Nuts are very hot and soft just after smoking they will become hard again once they cool.