

INGREDIENTS:

12.4 oz box of Cheez-It Buffalo Wing Cheese Crackers
7.5 oz bag of Bugles
16 oz bag pretzels
6 oz spicy cashews
12 oz salted peanuts
1 stick melted butter
1 ounce Ranch Seasoning Mix
1/4 cup Frank's Buffalo Wings Sauce
1-2 tablespoons Worcestershire sauce

DIRECTIONS:

1. In a large steam pan, combine Cheez-Its, Bugles, pretzels and nuts.
2. In a bowl, mix butter, sauces and seasoning together well. Pour butter mixture all over dry party mix and gently mix with a spatula.
3. Place party mix on a 275°F pellet grill. Every 15 minutes gently stir party mix. Continue cooking until the party mix is dry and crispy (usually takes 45 minutes - 1 hour). **OVEN DIRECTIONS:** Bake at 250°F for 1 hour, stirring every 15 minutes.

OPTIONAL - When party mix is done and still hot, sprinkle additional Buffalo Seasoning over the top and gently mix for an extra pop of Buffalo Wing flavor.

NOTE: Allow to cool completely before placing in an air-tight bag or container to ensure party mix stays crunchy.