
CROCK POT SWEET N' SPICY NUTS & BOLTS

Prep time: 15 min. Cook time: 2.5hrs Total time: 2hrs 45 min.

These Nuts & Bolts make it onto my Christmas baking list every year. The sweet and salty flavors with a bit of spiciness always seem to be very popular as the bowl never lasts long. An easy crock pot recipe that is easy to eat.



- 1 cup butter, melted
- 1 Tbsp. Worcestershire sauce
- 4 ½ cups Cheerios
- 6 cups Honey Nut Chex cereal
- 3 cups salted pretzel sticks
- 2 ¼ cups salted peanuts (I used Sea Salt & Black Pepper Kettle Cooked Peanuts)
- ½ Tbsp. celery salt
- ½ Tbsp. onion salt
- 1 Tbsp. Cajun seasoning

In a small saucepan, over low heat, melt the butter. Add in the Worcestershire sauce. In a large bowl, combine remaining ingredients. Add in butter mixture and combine well. Pour into a 7qt. crock pot and cover. Turn heat setting to low and cook for 2 ½ hours stirring every 20 minutes making sure to get right to the bottom otherwise it will burn. Remove the lid and let cool. Store in an airtight container for up to 2 weeks.

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