

Furikake Chex Mix



Ingredients:

2 boxes chex cereal (use two different flavors)
1 stick of butter
 $\frac{3}{4}$ cup of sugar
 $\frac{1}{2}$ cup light Karo syrup
 $\frac{1}{2}$ cup vegetable oil
2 TBSP soy sauce
1 bottle Nori Komi Furikake (seaweed sesame rice seasoning)
Optional: wasabi peas, assorted rice crackers

Directions:

Preheat oven at 250 degrees

In a saucepan over medium heat, melt butter, sugar syrup, vegetable oil and soy sauce.

Pour cereal in large aluminum pan mix with any additional dry ingredients.

After ingredients are melted, pour mixture on top of cereal.

Toss and stir until the cereal is coated evenly. Then sprinkle furikake on and toss for even coating. Bake for one hour, stirring every 15 minutes to ensure even crispiness.