PARTY MIX

INGREDIENTS

1 bag pork rinds, broken in small 1 bag parmesan cheese crisps pieces

1/2 cup pecans

1/2 cup almonds

1/2 cup macadamia nuts

1/2 cup walnuts

8 tbsp melted butter

2 tbsp Worcestershire sauce

3/4 tsp garlic powder

1/2 tsp onion powder

1 1/2 tsp seasoning salt

PROCEDURE

Preheat oven to 225 degrees.

Cover cookie sheet with parchment paper.

Combine pork rinds and nuts on parchment paper.

Add melted butter and spices in a bowl.

Pour mixture over the pork rinds and nut mixture.

Toss until coated.

Cook for 1 hour, stirring every 15 minutes.

Pour party mix onto paper towels to dry.

*Can use any combination of nuts.