

Dill Pickle Chex Mix - The Tangy Snack You Didn't Know You Needed

Dill Pickle Chex Mix: The Bold, Crunchy Snack That Disappears Fast



OVEN
250°F

TIME
40 min

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INGREDIENTS

3 cups Chex cereal (corn, rice, or wheat-your choice)

2 cups pretzel sticks

1 cup roasted peanuts (or substitute cashews, almonds, etc.)

1 cup dill pickle chips, chopped

$\frac{1}{2}$ cup unsalted butter, melted

2 tbsp dill pickle juice

1 tsp garlic powder

1 tsp onion powder

1 tsp dried dill weed

Salt, to taste (adjust based on saltiness of your other ingredients)

Ingredient Notes & Swaps:

Chex cereal: You can mix and match cereal types or even toss in bagel chips or corn chips for added crunch.

Pickle chips: Use a tangy, bold variety-crinkle-cut dill pickles work great and chop easily.

Butter base: Melted butter is the flavor vehicle.

For a vegan option, use melted plant-based butter or oil.

Add-ins: Want more heat? Add cayenne pepper, chili flakes, or hot sauce to the butter mix.

Step-by-Step Instructions:

Preheat the Oven: Set your oven to 250°F (120°C).

Line a large baking sheet with parchment paper for

easy cleanup.

Mix the Dry Ingredients: In a big bowl, combine the Chex cereal, pretzel sticks, roasted peanuts, and chopped dill pickle chips.

Toss gently to combine and distribute evenly.

Make the Seasoning: In a separate bowl, whisk together the melted butter, pickle juice, garlic powder, onion powder, dill weed, and a pinch of salt.

Taste and adjust seasonings-this is your flavor bomb!

Coat the Mix: Pour the seasoned butter mixture over the Chex mix.

Stir thoroughly to coat every piece. Take your time-no dry bites allowed!

Bake: Spread the mixture onto the prepared baking sheet in a single layer.

Bake for 30-40 minutes, stirring every 10 minutes to ensure even baking and prevent burning.

Cool and Store: Remove from oven and let the mix cool completely on the tray.

Once cooled, transfer to an airtight container. It'll stay fresh for about a week (if it lasts that long).

Tips for Success:

Stir regularly while baking to keep it crispy and evenly golden.

Use parchment paper for easy tossing and cleanup.

Chop the pickles small so they distribute well and dry out slightly in the oven without getting soggy.

Serving Suggestions and Party Pairings:

Beer Cheese Dip for double-dipping joy

Walking Taco Bar for a crunchy, interactive dinner party

DIRECTIONS

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2. Line a large baking sheet with parchment paper for easy cleanup.
3. Mix the : Dry Ingredients: In a big bowl, combine the Chex cereal, pretzel sticks, roasted peanuts, and chopped dill pickle chips.
4. Toss gently to combine and distribute evenly.
5. Make the : Seasoning: In a separate bowl, whisk together the melted butter, pickle juice, garlic powder, onion powder, dill weed, and a pinch of salt.
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7. Coat the : Mix: Pour the seasoned butter mixture over the Chex mix.
8. Stir thoroughly to coat every piece. Take your time-no dry bites allowed!
9. Bake: Spread the mixture onto the prepared baking sheet in a single layer.
10. Bake for 30-40 minutes, stirring every 10 minutes to ensure even baking and prevent burning.
11. Cool and : Store: Remove from oven and let the mix cool completely on the tray.
12. Once cooled, transfer to an airtight container. It'll stay fresh for about a week (if it lasts that long).
13. Tips for Success: Stir regularly while baking to keep it crispy and evenly golden.
14. Use parchment paper for easy tossing and cleanup.
15. Chop the pickles small so they distribute well and dry out slightly in the oven without getting soggy.
16. Serving Suggestions and Party Pairings: This Dill Pickle Chex Mix is a natural party snack and pairs

incredibly well with:

17. Beer : Cheese Dip for double-dipping joy
18. Walking : Taco Bar for a crunchy, interactive dinner party
19. Totchos for a full snack spread
20. Dorito : Casserole when you want a cheesy main to go with your snacky sides
21. Jolly : Rancher Shot Glasses for a wild sweet-and-savory party contrast
22. Perfect for movie night, road trips, game days, or holiday snack bowls.
23. Storage Tips: Store in an airtight container at room temperature for up to 1 week.
24. For longer shelf life, store in the fridge and re-crisp in a low oven if needed.
25. Not recommended for freezing-pickle chips don't thaw well.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dill-pickle-chex-mix-the-tangy-snack-you-didnt-know-you-needed/>