



Mississippi Munchies

Sweet & Savory Snacks

No party is complete without some good snacking! Here are a few easy recipes for yummy snacks to enjoy with your favorite beverages during our *Stronger Together* online LIVE fall fundraiser.*

Deviled Mixed Nuts

Makes about 3 cups

Prep: 15 minutes

Bake 20 minutes

Ingredients:

- ¾ cup whole raw almonds
- 1 cup raw cashews
- 1 cup pecan halves
- 3 Tablespoons butter
- 2 garlic cloves – peeled and crushed
- 1 teaspoon Worcestershire sauce
- 2 teaspoons curry powder
- pinch of red cayenne pepper

Instructions:

1. Blanch the almonds by pouring boiling water over them in a heatproof bowl. Leave for a few minutes and then remove nuts with a slotted spoon. Remove the skin that will now easily slip off.
2. Preheat the oven to 350 degrees. Place skinned almonds plus cashews and pecans in a bowl.
3. Melt butter in a saucepan and stir in garlic, Worcestershire sauce, curry powder and red pepper. Remove any large chunks of garlic and discard. Pour butter mixture evenly over nuts and toss to coat evenly.
4. Spread nuts on a baking dish or a rimmed baking sheet. Bake for 15-20 minutes, or until golden, stirring every 5 minutes to toast evenly. Remove from the oven and cool. Store in an airtight container until ready to serve.



Gourmet Popcorn Variations

Start with 12-16 cups of freshly popped popcorn (use two bags of microwave popcorn or make your own).

RANCH: Melt 4 tablespoons butter with a 1-ounce packet ranch seasoning mix; toss with 16 cups hot popcorn and 2 tablespoons chopped chives. Season with salt.

PARMESAN ROSEMARY: Toss 16 cups hot popcorn with 1/2 cup grated parmesan, 3 tablespoons olive oil, 1 tablespoon finely chopped fresh rosemary and 2 teaspoons kosher salt.

THAI CURRY: Heat 1/2 inch vegetable oil in a medium saucepan to 350 degrees F. Fry 4 ounces rice vermicelli until crisp, about 20 seconds; drain. Warm 1/4 cup each red Thai curry paste and vegetable oil and 1 teaspoon kosher salt in the microwave, 1 minute; drizzle over 16 cups hot popcorn. Toss with 2 cups roasted cashews and the fried noodles.

Peanut Butter Cookies – easy, delicious, and wheat-free

Serving : 12 cookies

Prep: 5 minutes

Bake 10 minutes

Ingredients:

- 1 cup of natural peanut butter (chilled)
- 1 egg
- 3/4 cup coconut sugar
- Pinch of salt (if peanut butter is unsalted)

Instructions:

1. Preheat the oven to 350 degrees and line the baking sheet with parchment paper
2. Mix the peanut butter, egg, and coconut sugar in a large bowl and stir until combined
3. Use a tablespoon to roll mixture into balls and place onto the baking sheet
4. Press down with a fork to create a criss-cross pattern on cookies
5. Bake for 10-12 minutes, then let them cool completely
6. Pair with slices of crisp fall apples and enjoy!



Thank you for participating! Your ongoing support of land and water protection is more valuable and appreciated than ever. After all, we are stronger together in protecting the land – *our future*.

* Visit the [auction site](#) to preview some of the fun that's in store! You'll need to log in to the auction site with the phone number or email you used to buy tickets. Feel free to invite friends, too! Ticket sales close end of day Thursday (11/4).

Get details at: <https://www.mississippivalleyconservancy.org/events/stronger-together-fall-fundraiser-live-online-auction>