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*If Veterans don't help Veterans, who will?*

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## Honey Roasted Holiday Mix

- 6 Cup popcorn
- 1 5 oz. can wide chow mein noodles
- 1 Cup honey roasted peanuts
- 5 Tbsp butter
- 3 Tbsp sugar
- 1 Tsp vanilla
- 1/2 Tsp cinnamon

- 1) In large roasting pan, mix popcorn and chow mein noodles.
- 2) Melt butter and sugar together, stir in vanilla and cinnamon.
- 3) Pour over popcorn, toss to coat.
- 4) Bake at 250 degrees for 1 hour, stirring every 20 minutes.
- 5) Add nuts, spread on paper towels to cool.
- 6) Store airtight.

Makes 11 cups