

Backseat Snacks

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What's the secret to a successful car trip? Ask any seasoned family traveler and they will tell you, the secret is in the snack. Nothing maintains calm in the car like the promise of a favorite treat. We've gathered a few tried and true snacks that are easy to make, easy to carry, and easy to eat in the car.

TEX-MEX POPCORN

1/4 cup margarine, melted
1 tbsp. dry taco seasoning mix

1/2 cup popcorn kernels
2 tbsp. vegetable oil

Mix the melted margarine with taco seasoning and set aside. Pop the popcorn kernels in the oil in a large covered pot, pop, then pour the popped corn into a large serving bowl. Stir in the seasoned margarine and toss lightly. Serves 4.

GOBBLEDY GOOK

4 cups oat or crispy rice cereal
1 cup chopped peanuts
1 cup raisins or chopped dried prunes or apricots

1 cup sunflower seeds
1 cup chopped pretzels
3 tbsp. margarine, melted (optional)

Place all ingredients in a 2-quart sealable plastic bag, seal, and shake until mixed. Serves 6 to 8.

BAGGY BUGS

Place a graham cracker in a plastic baggy, seal it shut, and crush the crackers into a fine sand using a large spoon.

Add a few raisins to the bag and have the kids dig for bugs in the sand. Experiment with other tasty critters--dried cranberry "ladybugs," carob chip "ants," and fruit snack "worms."



CRANBERRY NUT SNACK MIX

2 cups sunflower seeds, raw
1 cup pine nuts
1 cup pumpkin seeds, raw

1 cup cranberries, dried and sweetened
1 cup raisins

Measure all of the ingredients into a mixing bowl and stir with a wooden spoon until well combined.

Transfer some to a festive bowl to serve as an appetizer. Makes 6 cups.