

# Beef Stick TRAIL MIX



## Ingredients:

- 2 pkg (4 oz each) Old Wisconsin Beef Snack Sticks, cut into 1-inch pieces
- 1/3 cup honey
- 1/4 cup canola oil
- 3 tbsp packed brown sugar
- 1 tbsp butter
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 4 cups large-flake oats
- 1 cup almonds
- 1 cup large-flake coconut
- 1 cup chopped dried mango, chopped
- 3 oz dark chocolate chips

## Directions:

- Preheat oven to 300°F. In small saucepan set over medium-low heat, combine honey, canola oil, brown sugar, butter, vanilla, cinnamon and salt until blended and smooth.
- In large bowl, toss together honey mixture, oats, almonds and coconut until evenly coated. Spread on parchment paper-lined baking sheet in even layer. Bake, stirring occasionally, for 20 to 25 minutes or until golden. Let cool completely.
- Stir together Old Wisconsin Snack Sticks, granola, dried mango and chocolate chips. Store in airtight container for up to 1 week.

## Notes:

Substitute dried pineapple or papaya for mango if desired. Alternatively, substitute 4 cups store-bought granola, 1 cup toasted almonds and 1 cup toasted coconut chips for homemade granola if desired.

**Nutritional Facts** Per 1/8 of recipe: Calories 740; Fat 40g; Saturated Fat 15g; Cholesterol 25mg; Sodium 460mg; Carbohydrate 78g; Fiber 11g; Sugars 36g; Protein 17g

**Prep Time:** 15 minutes  
**Total Time:** 40 minutes  
**Makes:** 8 servings