



Crispy Rice Cereal Recipes



Crispy Rice Fruit Kabobs



Crispy Rice Potatoes



Mediterranean Morning



Chocolate Chip Rice Cookies



Oven-Lovin' Chicken



Chocolate Crispy Rice Treats

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Crispy Rice Fruit Kabobs

You will need:

6 cups crispy rice cereal	3 tbsp. butter or margarine	4 cups miniature marshmallows
64 pieces of fresh fruit such as strawberries, kiwi, grapes, etc.		16 (12inch) wooden skewers

Instructions:

- In a large saucepan melt butter over low heat. Add marshmallows and stir until completely melted.
- Remove from heat. Add crispy rice cereal. Stir well until coated.
- Using a buttered spatula or wax paper evenly press mixture into a 13x9x1-inch pan coated with cooking spray.
- Cool. Cut into 1-inch squares. Cut fruit into cubes or slices.
- Alternately thread cereal squares and fruit onto skewers.
- Best if served the same day.

Mediterranean Morning

You will need:

1-1/4 cups crispy rice cereal	1/3 cup milk	2 tbsp. walnuts or nuts of choice
1 tbsp. dried cranberries, raisins, or figs	1 tbsp. honey	

Instructions:

- In a bowl, combine crispy rice cereal and milk. Top cereal with nuts and berries. Drizzle with honey.

Crispy Rice Potatoes

You will need:

2-1/2 cups crispy rice cereal, crushed	6 whole medium red potatoes	1/8 tsp. garlic powder
1 stick (8 tbsp.) salted butter	salt and pepper to taste	

Instructions:

- Bring pot of water to a boil over medium-high heat. Add potatoes and cook until tender; 20 minutes.
- Drain, cool, and peel. Season potatoes with salt and pepper.
- Cut potatoes into quarters. Stir garlic powder into melted butter. Preheat oven to 350 degrees F.
- Spread crushed cereal on a large plate. Coat potatoes with the melted butter.
- Press potatoes into cereal so they are coated all over. Place potatoes into a baking dish.
- Pour any leftover butter over the potatoes. Bake 25 minutes until lightly browned. Serve warm.

Oven-Lovin' Chicken

You will need:

4 cups crispy rice cereal	1 tsp. paprika	1 egg
$\frac{3}{4}$ cup milk	$\frac{3}{4}$ cup all-purpose flour	1-1/2 tsp. salt
$\frac{1}{4}$ tsp. pepper	1 tsp. poultry seasoning	3 tbsp. melted butter or margarine

Instructions:

- Place crispy cereal in shallow dish or pan. Stir in paprika and set aside.
- In a medium mixing bowl, beat egg and milk slightly. Add flour, salt, pepper, and poultry seasoning.
- Mix until smooth. Dip chicken in batter. Coat with cereal.
- Place in single layer, skin side up, in shallow baking pan coated with cooking spray or foil lined.
- Drizzle with melted butter. Bake at 350 degrees F for about 1 hour until chicken is no longer pink.
- Do not cover pan or turn chicken while baking. Serve hot.

Chocolate Chip Rice Cookies

You will need:

2 cups crispy rice cereal	1-1/2 cups all-purpose flour	$\frac{1}{2}$ tsp. baking soda
$\frac{1}{2}$ cup butter or margarine, softened	$\frac{1}{4}$ tsp. salt	1 cup sugar
1 (6 oz.) package semi-sweet chocolate chips	1 egg	1 tsp. vanilla

Instructions:

- Preheat oven to 350 degrees F. Stir together flour, baking soda, and salt. Set aside.
- Beat together butter and sugar until light and fluffy. Add egg and vanilla. Beat well.
- Add flour mixture, mixing until combined. Stir in cereal and chocolate chips.
- Drop by level tablespoon onto baking sheet coated with cooking spray or parchment.
- Bake for about 12 minutes or until lightly browned. Remove immediately from baking sheet.
- Cool on wire racks. Store in an airtight container.

Chocolate Crispy Rice Treats

You will need:

5-1/2 cups crispy rice cereal	$\frac{1}{4}$ cup butter	5 cups mini marshmallows
$\frac{1}{2}$ cup salted peanuts	16 oz. (1-1/2 bags) caramels, unwrapped	3 tbsp. heavy cream
2 cups chocolate chips		

Instructions:

- Melt butter over medium high heat in a large saucepan. Add marshmallows. Stir until melted.
- Pour in crispy rice cereal and stir together until cereal is completely coated.
- Pour mixture into a 9x13 in. pan and press down evenly. Don't press down too hard!
- Sprinkle peanuts evenly over the top of the crispy rice mixture.
- In a saucepan combine caramels and heavy cream, stir until caramel is melted and smooth.
- Pour caramel over top of crispy rice and peanut mixture.
- Melt chocolate chips in microwave in 30 second increments for no more than 90 seconds. Stir.
- Pour chocolate over the caramel layer and spread evenly. Let chocolate set completely and cut.