

chattavore

Ranch Goldfish

Prep time: 5 minutes

Cook time: 20

Makes about 8 cups of Goldfish

- 2 bags Goldfish crackers
- 1/4 cup vegetable or canola oil
- 1 package ranch dressing mix OR use my recipe for ranch dressing mix below
- 1 teaspoon lemon pepper
- 1/4 teaspoon cayenne pepper (optional)

Ranch Dressing Mix

- 3 tablespoons dried parsley flakes
- 1 tablespoon onion powder
- 1 tablespoon dried minced onion
- 1 tablespoon dried dill
- 1 teaspoon garlic powder
- 1/2 teaspoon ground black pepper

1. Preheat the oven to 250 degrees. Pour the Goldfish crackers into a large bowl and pour the oil over the crackers. Stir to coat the crackers with oil.
2. Add the remaining ingredients to the bowl. Stir until the herbs and spices are well distributed throughout the mixture. Spread the crackers onto one or two large baking sheet.
3. Bake the crackers for 20 minutes. If you are using more than one baking sheet, rotate the sheets halfway through the baking time. Cool completely before serving (who am I fooling? I eat my weight in these while they're cooling).