

Ro's Snack Mix

Dry Ingredients:

- 7 cups of rice or corn Chex
- 2 cups mixed nuts
- 2 cups cashews
- 1 cup pecan halves
- 2 cups pretzel sticks
- 1 cup gold fish
- 1 cup seasoned croutons
- 1 cup Pistachio nuts if desired {they're pricey now}
- 2 bags of spicy seasoned Chex mix

Sauce:

- 1 stick butter
- 2-3 Tbsp Worcestershire Sauce
- 2 Tbsp. Green Tabasco Sauce or Cholula Sauce
- 1 Tbsp. lemon juice {I use bottled}
- 1 tsp. garlic salt
- 1 Tbsp. Zatarain's Blackening Seasoning
- 2 tsp. Tabasco Sauce
- 2 tsp. lemon pepper

Combine all the dry ingredients in a roasting pan.

Melt the butter in a sauce pan and add the seasonings . Cook until mixture almost boils. Drizzle over the dry ingredients and bake 1 hour, stirring every 15 minutes at 250 degrees. Once the hour is finished, liberally spray the snack mix with butter flavor spray and shake more Zatarain's over the mixture. Store in an airtight container or containers.

If you like it with more kick, increase the Zatarain's and the Hot Sauces, or if less is desired, reduce the amount.