

Dill Crackers

Ingredients

- 1 11 oz. package oyster crackers
- 3/4 cup vegetable oil
- 1/2 teaspoon lemon pepper
- 1/2 teaspoon garlic powder
- 1/4 teaspoon dill weed
- 1 small package dry Ranch style dressing mix

Directions

1. Pour crackers in a good size bowl.
2. In a separate bowl, mix oil and all other ingredients except crackers.
3. Pour oil mixture over crackers and mix well with plastic or wooden spoon.
4. Spread crackers out on a large cookie sheet and bake at 200 F. for approximately 5 minutes, or until crackers are dry.

Submitted by MaryBelle Sposato