
Hidden Valley Ranch Oyster Crackers

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Nettles Island Cooking in Paradise - 2014

1 package (16 ounce) plain oyster crackers
1 package Hidden Valley Ranch buttermilk recipe dry mix
1/4 teaspoon lemon pepper
1 teaspoon dill weed
1/2 teaspoon garlic powder
3/4 to one cup salad oil

Place the oyster crackers in a bowl.

In a bowl, combine the dry mix package and the oil. Add the dill weed, garlic powder and lemon pepper. Pour the mixture over the crackers. Stir to coat. Place on a baking dish.

Bake in a 300 to 325 degree oven for 15 to 20 minutes,

Store in an airtight container. Make at least one day before serving. Freezes well.

Appetizers

Per Serving (excluding unknown items): 1454 Calories; 164g Fat (99.4% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 88mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 32 1/2 Fat.