



SNACK CRACKERS

INGREDIENTS

16 oz oyster crackers
2-3 Tbsp. dill weed
1 pkg. Hidden Valley Ranch
buttermilk dressing mix
1 C oil

INSTRUCTIONS

We generally use canola, but any oil will work. I start with about a half cup and then drizzle in more until the seasoning sticks to the crackers.

Put crackers in a large bowl.

Sprinkle dill and ranch packet over them. Stir together.

Pour oil over and stir until it is absorbed into the crackers and the seasoning is sticking evenly throughout.

Store in an airtight container up to 2 weeks.

This is SUPER easy. They are my favorite lazy snack offering.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE

