

Oyster Crackers

Makes about 4 cups

1 package (12 to 16 ounces) plain oyster crackers

$\frac{3}{4}$ to 1 cup vegetable oil

1 package Hidden Valley Ranch Buttermilk Recipe Original Ranch Salad Dressing Mix

$\frac{1}{2}$ to 1 teaspoon dill weed

$\frac{1}{4}$ teaspoon lemon pepper

$\frac{1}{4}$ teaspoon garlic powder

1. Preheat oven to 350°F. Place crackers in 13X9-inch pan.
2. Combine oil, Ranch mix, dill, lemon pepper and garlic powder in small bowl; stir to blend. Pour over crackers; stir to coat.
3. Bake 15 to 20 minutes, stirring halfway through cooking time.