



Lynn demonstrates how to make a simple savory oyster cracker that you can snack on or use in soups.

Ingredients:

- 1 (12 ounce) bag or box of oyster crackers
- $\frac{1}{2}$ package of ranch dressing or dip mix
- 1 teaspoon dill weed
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ cup Canola oil or vegetable oil

Mix crackers and dry ingredients together in a large bowl. Pour the oil over and stir thoroughly until well coated. Put in a plastic bag or airtight container to store. These are better after they sit for a couple of hours.

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