

GRANDMAMA'S 'ADDICTING' OYSTER CRACKERS

Every time one of us visited GM, she had tin cannisters of these wonderful crackers!

When Natan or Yonah drove home from college to Tucson, they always stopped at her home. She sent them along their way with colorful cannisters of these yummy crackers ... be forewarned: these are addicting☺

Serve as a snack, or sprinkle on top of soup or on salad.

Ingredients

18oz oyster crackers (approx. 5 cups)
¼ cup oil (if crackers don't seem coated, add a little more oil)
1 pkg ranch dressing mix (or homemade!)
1 tsp garlic powder
2 tsp dill weed, dried
1 TBS lemon pepper



GM at Sarah's wedding, 2013

Instructions

1. Preheat oven to 250.
2. Put crackers in your largest bowl.
3. In a separate bowl, whisk: oil, ranch dressing mix, garlic powder, dill weed, and lemon pepper.
4. Pour spices over oyster crackers. Toss to coat. Spread crackers on two or three baking sheets.
5. Option:
 1. Bake 15-20 minutes, stirring gently after 10 minutes
 2. Or air-dry at room temperature for 3 to 4 hours, shaking the baking sheets periodically to help crackers dry evenly.
 3. Or put seasoned crackers in crock pot. Cook on LOW for 1 hour. Remove lid and stir. If the crackers still look wet, continue cooking on low with the lid off, stirring occasionally.
6. Allow crackers to cool completely before storing in an airtight container.