

Title: Spicy Oyster Crackers

Chef: Ken

Ingredients

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| <input type="checkbox"/> 1 large bag oyster crackers | <input type="checkbox"/> 1 c. vegetable oil |
| <input type="checkbox"/> 1 T. dill weed | <input type="checkbox"/> 1 t. garlic powder |
| <input type="checkbox"/> 2 t. red pepper | <input type="checkbox"/> 1 packet Hidden Valley Ranch dry mix |
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Steps

1. Mix all spices into the oil.
 2. Let the mixture sit for about 1 hour, stirring occasionally.
 3. Add oyster crackers.
 4. Stir continuously until well coated.
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Notes

No heat. Just mix the oil & spices in a big-ass bowl, let them infuse for a while, then add crackers and stir for a while