**Recipe For Seasoned Saltine Crackers**

Ingredients: 1 box (4 sleeves) of saltine crackers

one and a half cups of pure canola oil

1 package of Ranch Dressing Mix (dry powder type)

1-2 tablespoons of crushed red pepper

1. 1 gallon size zip lock bag

Directions: Mix the ranch dressing, canola oil and crushed red pepper in

measuring cup. Put 2 sleeves of crackers in the zip lock bag and

after restirring the seasoned oil, pour half into the bag and zip it

closed. Shake the bag until the crackers are thoroughly covered

with seasoning and dump them into a container. Repeat with the

other 2 sleeves of crackers and the remaining seasoning making

sure to re-stir the oil before pouring as the seasoning settles rapidly.

Crackers are ready to eat immediately although the longer they soak,

the better the taste.