Oysterettes

I was introduced to these tasty little YUM bombs on my first trip to Florida to meet my husband's aunt and uncle. Harry and Liesel enjoyed a 5 o'clock cocktail every day, always accompanied by a little snack. These tiny, flavored crackers were amazing then and everybody still loves them.

Ingredients

1 package (16-18 oz) oyster crackers
1½ tsp garlic powder
1 TBSP dry dill
½ C canola oil
1 envelope dry ranch dressing

Directions

1. Combine dry ingredients and oil in a large sealable plastic bag or container.
2. Toss in oyster crackers and combine well.
3. Let sit overnight, until oil is absorbed, and crackers are yummy.
4. Store in an airtight container. They will keep for weeks, but they won't last that long.