

## **Sarah's Lemony Ranch Oyster Crackers**

### **Ingredients:**

1 (9-ounce) bag oyster crackers  
½ cup (1 stick) salted butter, melted  
2 tablespoons dry ranch salad dressing seasoning  
1 ½ teaspoons dried dillweed  
1 ½ teaspoons lemon pepper  
½ teaspoon garlic powder  
Pinch of cayenne pepper (add more for spicy version)



### **Directions:**

Preheat the oven to 250°F.

Place the oyster crackers in a large bowl.

In a small bowl, whisk together the melted butter, ranch seasoning, dillweed, lemon pepper, garlic powder and cayenne. Pour the mixture slowly over the oyster crackers, stirring constantly until evenly coated.

Spread the crackers in a single layer on a large baking sheet (no parchment or foil needed). Bake for 10 minutes, stir, then continue baking for an additional 10 minutes, until golden brown and toasty.

Allow the crackers to cool completely on the baking sheet. Store in an airtight container at room temperature for up to 1 week.

### **Sarah's Tips:**

- Adjust the flavors by adding your favorite herbs or spices.
- For a spicier version, increase the cayenne pepper and add a splash of hot sauce to the melted butter.
- No extra salt is needed – the crackers, butter and seasoning already provide plenty.