

Betty's Parmesan-Ranch Oyster Crackers



<https://www.youtube.com/watch?v=db2-XcnFye0>

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Betty demonstrates how to make Parmesan-Ranch Oyster Crackers. These flavorful crackers are terrific for snacking while watching a sports event or a movie!

Parmesan-Ranch Oyster Crackers

1 stick butter, melted and cooled to room temperature

12-ounce package of oyster crackers (5 cups)

1-ounce package ranch dressing mix (dry)

½ cup grated Parmesan cheese

Pour melted butter into a gallon-sized plastic Zip-Loc bag. Add oyster crackers, close the top and shake, coating crackers with melted butter. In a small bowl, stir dry ranch dressing mix together with Parmesan cheese. Add Parmesan-ranch mixture to buttered crackers in bag. Close the top and shake well. Empty the contents of the bag onto an 11-inch by 15-inch baking pan that has been lined with parchment paper or other liner. Spread into a thin layer. Bake at 250 degrees (F) for about 20 minutes, stirring after 10 minutes. Remove from oven when crackers are slightly brown. Pour into serving bowl. Enjoy! --Betty :)