

Turmeric Oyster Crackers

Also Known As

Course	Yield	Type of Food	Main Ingredient
Snack	6 servings	Cracker	

Comments

This is a great snack for parties, watching TV, or just about anytime. This one lets you use your good old microwave.

Prep Time 5 minutes **Cooking Time** 20 minutes **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Measure	Ingredient	Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes	Measure	Ingredient
10 oz.	oyster crackers					
.25 cup	water					
.25 cup	olive oil					
1 tsp.	Mr. Rush (Mrs. Dash for those that don't shop with us)					
1 tsp.	garlic powder					
1 tsp.	dill					
.5 tsp.	turmeric					

Instructions

Place Oyster Crackers in a large mixing bowl.
In small sauce pan boil Mr. Rush in water.
Add other ingredients to sauce pan
Stir and let simmer for a few minutes.
Pour about 1/4 of the liquid over the oyster crackers.
Mix.
Repeat.
Place oyster crackers in a microwave safe bowl.
Cook in microwave oven on high for 3 minutes.
Remove from oven and stir.
Cook in microwave oven for another 3 minutes.
Allow to stand for 5 minutes before serving.