



Italian Herbal Enhanced Snack Mix

Lois and WGHS shared this delicious snack at the Cultivating Young Cooks event at Missouri Botanical Garden on August 18, 2018.

1 c vegetable or grapeseed oil

2-3 T garlic powder

2-3 T buttermilk ranch dressing base or 1 package Hidden Valley Ranch mix

3-4 T Italian herb mix or 1-2 T dried, basil, marjoram, and oregano, and 1 T dried thyme and rosemary

Mix oil and herbs and let stand about 5 minutes.

Pour over 16 ounces of 3 snack type foods such as pretzels, oyster crackers, small crackers, wheat crackers, popcorn, or nuts.

Mix well and put in a paper bag. Shake the bag off and on. The bag absorbs excess oil.

The next morning place in containers. This snack is best made the day ahead so it can season.

Keep in an air-tight container until used.