Oyster cracker snacks

- ½ teaspoon dill weed
- 1/4 teaspoon garlic salt
- 1/4 teaspoon lemon
- 1 package hidden valley ranch dressing mix
- ½ cup oil
- 1 pound oyster crackers

In a fairly large bowl, mix all the spices with the oil. Add oyster crackers and stir well. Spread out in jelly roll or other large pan with side s. Bake at 250 degrees for 15 to 20 minutes, stirring a couple of times. Cool and eat.