

Cajun Crackers

By Lacy & Reid Rowan

My name is Lacy Rowan and I'm the wife of Bareback rider, Reid Rowan. I have an amazing recipe for Cajun crackers that I would love to share with everyone. I was born and raised just north of Houston, Texas and moved to Alberta when Reid and I got married in 2004. I came across this recipe when I was visiting back home a while ago. A co-worker and friend of my Dad's shared it with me but it originally came from an older lady in Louisiana.

1 box Saltine crackers
 1 package of dry Ranch dressing mix
 1 ½ cups of Canola Oil
 2 tbsp. crushed red pepper
 1 tsp. Dill weed
 ½ tsp of Tony Chachere's Original Creole Seasoning

Mix all ingredients together. Place crackers in 1 gallon jar and pour mixture over them. Roll jar until mixture is absorbed into crackers.

These are a very good snack by themselves or with cheese.
 Bake for 1 hour (may need longer) @ 325F.

Let cool before serving.

Pizza Dip - Lynn Contway

1 pkg. cream cheese
 ½ cup sour cream
 ½ cup miracle whip

Blend together well & spread over a pizza pan

1 jar seafood sauce

Spread over the cheese/sour cream mixture

Top with:

Chopped mushrooms, celery, shrimp, grated mozzarella cheese & cheddar cheese, green peppers, onions or anything else you might prefer

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