

Hidden Valley Ranch Oyster Crackers

12 to 16 ounces plain oyster crackers	¼ teaspoon lemon pepper
1 package Hidden Valley Ranch Buttermilk Recipe Original Ranch Salad Dressing Mix	½ to 1 teaspoon dill weed ¼ teaspoon garlic powder ¾ to 1 cup salad oil

Combine Hidden Valley Ranch mix and oil; add dill weed, garlic powder and lemon pepper. Pour over crackers, stir to coat. Place in warm oven for 15-20 minutes.

Hidden Valley Ranch Buffalo Wings

24 chicken wings/drumettes	½ teaspoon paprika
¼ cup hot pepper sauce (less if desired)	½ cup melted butter
2 packages Hidden Valley Ranch Milk Recipe Original Ranch Salad Dressing Mix	3 tablespoons vinegar Celery sticks

Preheat oven to 350°F. Dip chicken in mixture of melted butter, pepper sauce and vinegar; put in baking pan. Sprinkle with 1 package dry dressing mix. Bake 25-30 minutes or until browned. Sprinkle with paprika. Serve with celery sticks and prepared Hidden Valley Ranch Salad Dressing as dip.

Veggie Pizza

2 (8 count) Crescent rolls	1 package Ranch Dressing
2 8-ounce packages Philadelphia Cream Cheese	Raw vegetables (chopped broccoli, chopped cauliflower, shredded carrots, etc.)
1 cup mayonnaise	

Bake rolls according to directions but, lay out flat, sides touching, on a cookie sheet. Soften cream cheese (not in microwave), add mayonnaise and use electric beater to whip together. Add package Ranch dressing. Spread on dough after it has cooled. Add raw vegetables on top. Refrigerate 6 hours, preferably overnight.