

FIRECRACKER SALTINES

Last Modified: 02/11/2015

PREP: 30 Min
FLIP: Overnight

F EASY

BREADS

MAKES 4 CRACKER SLEEVES

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|---------------------------------------|---------|
| 4 | Sleeves | Saltine Crackers | |
| 2 | Cups | Extra Virgin Olive Oil (EVOO) | |
| 1 | Tsp | Garlic Powder | |
| 1 | Tsp | Onion Powder | |
| 4 | Tbsp | Crushed Red Pepper Flakes | |
| 2 | 1 Oz | Pkgs Hidden Valley Ranch Dressing Mix | |
| 1/2 | Tsp | Black Pepper | |

PREPARATION

| | |
|----------------|--|
| FACTOID | Spicy hot Saltine Crackers. A GREAT snack with Soups, Chili's & even sliced Cheeses. |
| TOOLS | 1) Small Mixing Bowl 2) 9" X 11" Plastic Brownie Box & Lid |
| NOTE | These are FANTASTIC! Using more expensive crackers is completely unnecessary. |
| PREP | Stack the Saltines on edge like dominoes in the Brownie Box. |
| 1 | In a small mixing bowl, Mix together the EVOO, Onion Powder, Garlic Powder, Black Pepper and Red Pepper Flakes. |
| 2 | IMMEDIATELY drizzle the tops of the Crackers evenly with the mixture (Do NOT allow the Red Pepper Flakes to settle to the bottom of the Mixing Bowl - stir as you go if necessary) |
| 3 | Seal the top of the Brownie Box. CAREFULLY flip the box over every 5 minutes for 30 minutes while VERY gently shaking it several times to evenly coat the Crackers with the Mixture. Allow the Crackers to stand overnight, flipping the box over whenever you think about it. |
| OPTION | Store the Crackers in a Ziplock bag, or leave them in the Brownie Box. They will remain crispy for about a week (IF they last that long). |