

# Fire Crackers



**Prep Time:** 20 mins

**Servings:** 24

## ABOUT THIS RECIPE

"Seasoned saltine crackers that are simple to make and add a special touch for your dips and spreads at parties. I have had these on several occasions at bachelorette parties and baby showers but was never given the recipe. My sister had them recently at a birthday party, got the recipe, and passed it on to me. Unfortunately, I don't know who to credit for this, but it's certainly a keeper!!! Was initially concerned about the amount of oil, but hey, it's party food, RIGHT? I have used whole wheat crackers and different kinds of dip/dressing mixes successfully so have fun and get creative!"

## INGREDIENTS

- 1 lb. unsalted saltine crackers (4 sleeves)
- 1 cup canola oil
- 1 (1 ounce) packet ranch dressing mix
- 2 tablespoons crushed red pepper flakes
- 1/2 teaspoon garlic powder

## DIRECTIONS

1. Line crackers on ends (like dominoes) in an air-tight container.
2. In a small bowl, mix oil, dressing mix, peppers, and garlic powder.
3. Stir until all ingredients are well mixed.
4. Continue to stir to prevent the pepper from settling on the bottom of the bowl.
5. mixture evenly over crackers, like drizzling icing on a cake.
6. Close lid tightly and flip the container over every 5 minutes for about 20 minutes.  
Lightly shake back and forth to make sure all the crackers are coated.
7. Store in a zip lock bag.  
Will keep for about a week -- if they last that long!