



## Firecrackers

1-Box of Saltines

1 1/4 cups of oil (Olive, Canola)

1- Package Hidden Valley Ranch

1 tsp to 3 Tbs. Red Pepper Flakes  
(you decide how spicy)

1. Mix oil, ranch package and red pepper flakes in a two cup measuring cup.
2. Empty all 4 sleeves of saltines in a jumbo plastic bag (or 2 gallon size bag)
3. Pour oil mixture over crackers and zip bag, then tumble. Turn every 15 minutes for an hour.
4. Take out and store in airtight container for up to two weeks.

**Variations:** Use 2-one gallon size bags and put 2 sleeves of crackers in each, use 1/2 of the oil mixture with ranch dressing pkg. Then add the red pepper flakes. That way you can make one spicier than the other or use other ingredients such as: garlic powder , finely crushed bacon bits or dill.

\*Come up with your own favorite spice and share.

