

Flaming Crackers Appetizers Recipe

Ingredients

- 2 Sleeves Saltine Crackers (square kind) (Oyster style crackers can be substituted.)
- ½ cup Olive Oil
- ½ package powdered ranch dressing mix
- 2 tsp Crushed Red Pepper (crushed pepper from pizza packets are ideal)
- ¼ to ½ tsp of the following:
 - Garlic Power,
 - Seasoned Salt,
 - Onion Powder,
 - Ground Cayenne Pepper

Directions

1. Mix together all the above spices with the Olive Oil (except parmesan cheese).
2. Place the crackers in a 1-gallon zip lock bag.
3. Pour in oil mixture over the crackers.
4. Seal the bag and turn over the crackers to coat for about 10 min.
5. Top with ¼ cup grated parmesan cheese, and mix one last time.
6. Adjust spices to taste.

Submitted by: Dan

Please send me an email and tell me what you think.

Email: dgualtieri@houston.rr.com