



Fire Crackers 2010 recipe



Ingredients:

1 box of crackers
1 1/2 cup canola oil
1 pkg. Hidden Valley
Ranch Dressing

1 tsp garlic powder
1 tsp onion powder
1 tsp dill seed or weed
2 tsp crushed red pepper
1/2 tsp red cayenne pepper

{ I tried all types of crackers, clubs were our favorite,
but try some Ritz or soda crackers even wheat! }

Mix oil & dry ingredients. Place crackers in a large container w/lid. Pour oil with dry ingredients mixed in real well over the crackers. Cover and let sit about one hour, turning every 15 minutes to be sure they are evenly coated. Remove them and put them into a plastic bag, because the longer they are in the original container, the **hotter** they get. *(I used a plastic Tupperware type of container that the lid snaps on each side to form a tight seal, it was about 13 x 9)*

These are great any time of the year with cheese spreads, balls or slices.

Call or email me if you have any questions, I would ♥ to hear from you if you try these or come up with a new version.
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From Gary and Rhonda