Seasoned Firecracker Crackers

INGREDIENTS

- 1 box Saltine crackers
- 1 cup canola or olive oil
- 2 Tbsp ranch dressing powder
- 2 Tbsp red pepper flakes
- 1 tsp ground cayenne pepper

DIRECTIONS

1. Instructions:
2. Place the saltines in a gallon-size plastic bag.
3. Stir together oil, ranch powder, red pepper flakes, and cayenne.
4. Pour mixture over crackers, seal bag, and gently turn to coat evenly.
5. Let sit for several hours, turning occasionally, until oil is absorbed.
6. (Optional but recommended) Preheat oven to 250°F. Spread crackers on a baking sheet in a single layer and bake 15 minutes for a crisp finish.