

Memphis Fire Crackers

INGREDIENTS

- 1 box saltine crackers
- $\frac{3}{4}$ cup olive oil
- 2 tablespoons ranch seasoning powder
- 1-2 tablespoons red pepper flakes
- $\frac{1}{2}$ teaspoon cayenne pepper

DIRECTIONS

1. Place the saltine crackers in a large zip-top bag or container with a lid.
2. In a small bowl, whisk together the olive oil, ranch seasoning, red pepper flakes, and cayenne.
3. Pour the mixture over the crackers and gently toss until evenly coated.
4. Let sit for at least 30 minutes, flipping or gently shaking occasionally so the crackers absorb the seasoning evenly.
5. Serve immediately or store in an airtight container until ready to use.