



## Cajun Firecrackers

*Recipe passed down from Lee Ann Nightingale to Kelly Durst.*

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### INGREDIENTS

- 1 box Saltine Crackers
- 1  $\frac{1}{3}$  cups Canola Oil
- 1 Tbsp Red Pepper Flakes
- 2 tsp Cayenne Pepper
- 1 packet dry Ranch Dressing Mix

### BATTER DIRECTIONS:

1. Mix oil and seasonings well.
2. Add all saltine crackers.
3. Turn container several times to coat crackers well.
4. Then let rest for at least 2 hours, turning every 15 minutes.

Best served the next day. Goes well served with cheese spread.

### FSU CONNECTION:

This spicy snack has been a hit at FSU office potlucks and family holiday gatherings for years. Easy enough even for those of us who don't cook much. The hardest part is remembering to start far enough ahead of time to let the crackers sit and absorb the flavors.