

## **Spicy Ranch Crackers**

4 sleeves of saltines

3 tablespoons of ranch powder (same as 1 packet)

2 tablespoons of crushed red pepper flakes

1 ½ cups canola oil

Place the crackers in a Rubbermaid container (or any food container with a tight seal). Combine ranch, crushed red pepper, and oil in a bowl and stir well. Pour the oil mixture over crackers to coat. Seal the container and let marinate for 1 hour. Flip the container upside down to let the oil mixture coat the crackers and then turn back to right side up. Let marinate for at least one more hour. Enjoy!

Sidenote: The basic rectangular Rubbermaid container fits 4 sleeves of saltines perfectly! I usually transfer the crackers to a pretty platter or other container afterwards so that the leftover oil doesn't make a mess.