



Fire Crackers with Italian Herbs

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These simple and delicious crackers with roots in the South and the state of Alabama, are highly seasoned. If you want a milder seasoned cracker, use 2 tablespoons of Buttermilk powder and only ½ teaspoon each of the garlic and onion powder. Kept at room temperature in a sealed re-closable freezer bag, they stay fresh for 2 weeks.

Makes 3 sleeves or about 120 crackers

Ingredients:

- ½ cup avocado or grapeseed oil
- ½ cup EVOO
- 3 tablespoons [dry buttermilk](#) powder
- 1 tablespoon dried Italian Herb blend
- ½ tablespoon granulated white sugar
- 1 teaspoon crushed red chile flakes
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ¾ teaspoons kosher salt
- ½ teaspoon ground white pepper
- 3 sleeves Saltines

Method:

1. Measure both oils in a liquid measuring cup and set aside. Mix dry buttermilk powder and all of the spices together.
2. Pour the oil in a re-closeable gallon freezer bag. Holding it upright, add the seasonings. Seal the bag and massage the oil and seasonings to mix and dissolve. Alternatively, you can mix the oil and seasonings in a bowl and pour the mixed oil and seasonings in the bag.
3. Add crackers to the bag. Seal and gently flip the bag upside down and from side-to-side until all of the crackers are thoroughly coated.
4. Set aside at room temperature to marinate overnight or at least 8 hours. Turn bag over a few times during this time to make sure all the crackers are coated.
5. When ready to bake: Preheat the oven to 250°F.
6. Line a sheet pan with parchment paper, and carefully arrange the crackers on the pan.
7. Bake for about 35-40 minutes or until the Saltines are warmed through and crisp. They won't brown very much.
8. Set aside to cool to room temperature. Serve immediately or transfer to an airtight container and store at room temperature for up to two weeks.