

Recipe

Seasoned Ritz Crackers

Category

Cocktail Hour Snack

Description

An already-delicious Ritz Cracker with a zesty upgrade! This snack features a robust spice mix baked into ritz crackers. Gorgeous on your Charcuterie board and delicious, too!

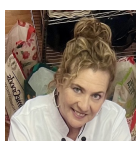


Servings

12

Ingredients

1.00	stick	Butter	salted, melted
2.00	T	Olive Oil	
2.00	T	Brown Sugar	
1.00	t	Garlic Powder	
1.00	t	Onion Powder	
1.00	t	Oregano	
1.00	t	Paprika	
0.25	t	Cayenne Pepper	
1.00	pinch	Red Pepper Flakes	
0.25	t	Salt	
0.25	t	Pepper	
2.00	sleeves	Ritz Crackers	



Instructions

Preheat oven to 300° F. Place wire racks on top of two baking sheets.

In a large bowl, combine the butter, brown sugar, garlic powder, onion powder, oregano, paprika, cayenne, and a pinch each of red pepper flakes, salt, and fresh ground black pepper.

Mix well to combine.

Add the Ritz crackers and toss to combine, making sure all crackers are coated.

Spread the Ritz out in an even layer on top of the racks. Bake for 15-25 minutes turning them halfway through cooking. You want the Ritz to be golden brown.

Allow the Ritz to sit on the baking sheet until cooled and dry, about 20 minutes. Store the Ritz in an airtight container.