



America's Artisan Spice & Tea Company

Grilling

GRILLING *crackers*

If you grew up in the South, I'm sure you have been to a picnic or BBQ where someone brought out the firecrackers. These are an old favorite and a Southern classic.

I took the firecracker recipe and tweaked it to make this yummy Grilling Cracker! This cracker is fantastic and addictive!!
This recipe makes about 35 crackers (one sleeve).

Ingredients:

Two to Three Tbsp of Fennel and Fire Grilling Spice
A sleeve of unsalted premium crackers (about 35 crackers)
one-half a cup of grapeseed or vegetable oil.

Directions:

Place the oil & spice in a one-gallon zip-lock bag. Shake to mix. Add the crackers to the bag. Zip the bag and shake so that all the crackers have an even coating of oil and spice. Place the zip lock bag on a plate. Let the bag sit for about an hour and then shake them again. You may do this several times. Let the crackers sit in the zip lock bag overnight. Remove crackers to a container, and they are ready to serve. Store in airtight container for up to four days.

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