

HOT SALTINE HACK

Prepared by: Laura Weber Lutz, June 2017

Source: EveryDayCook

Makes: 40 Crackers

2 tablespoons clarified butter, melted
1 tablespoon hot sauce
1 teaspoon dry mustard powder
1 sleeve saltines (about 40 crackers)

Heat the oven to 350 F.

Meanwhile, whisk the butter, hot sauce and dry mustard together in a large mixing bowl. Add the saltines and toss to coat.

Spread the crackers on a half sheet pan.

Bake for 8 to 10 minutes, until the saltines just start to brown.

Laura's Notes: Easy! I made 2 batches. Added extra Frank's Hot Sauce and mustard for more kick to the second batch. I would make these again.

Pictured with Sardine Dip:

