

# Fire Crackers

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**Total Time** 40 minutes, plus  
at least 6 hours'  
resting

**Prep Time** 5 minutes

**Cook Time** 35 minutes, plus at  
least 6 hours' resting

**Rating** ★ ★ ★ ★ ★ (321)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

This spicy, savory snack, also known as Alabama fire crackers or comeback crackers, is of unclear origin but beloved in the South. Though fire crackers are traditionally prepared using saltines, oyster crackers are also common — and the choice here because they're fun to devour by the handful. Classic fire crackers are marinated with store-bought ranch seasoning and red pepper flakes then baked until crisp and golden. This version calls for a quick, homemade ranch-inspired blend. These crackers will stay fresh for up to one week, making them ideal for impromptu holiday gatherings and gifting alike.

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## INGREDIENTS

**Yield:** 6 to 8 servings (3½ to 5½ cups)

¾ cup vegetable or olive oil  
1 tablespoon dried dill  
1 tablespoon dried parsley  
2 teaspoons onion powder  
2 teaspoons crushed red pepper  
1½ teaspoons garlic powder  
1 teaspoon kosher salt (such as Diamond Crystal)  
½ teaspoon freshly ground black pepper  
1 (8- to 9-ounce) box oyster crackers, 3½ to 5½ cups

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## PREPARATION

### Step 1

Place the oil, dill, parsley, onion powder, crushed red pepper, garlic powder, salt and black pepper in a large zip-top bag (or shallow airtight container). Seal the bag then massage to combine oil and spices (or stir to combine, if using a shallow container).

### Step 2

Add the oyster crackers, seal and gently shake to evenly coat the crackers in the seasoned oil. Let sit at room temperature for at least 6 and up to 12 hours, gently shaking the bag or container a couple of times, if you think of it.

### Step 3

Heat oven to 250 degrees. Transfer crackers to a rimmed baking sheet and spread into an even layer.

### Step 4

Bake the crackers, tossing occasionally, until golden brown, toasted and mostly dry, 25 to 30 minutes.

### Step 5

Let cool on the baking sheet at least 5 minutes before serving warm or at room temperature. Crackers can be stored in an airtight container for up to one week.

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## Private Notes

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