



FINCH + FENNEL

Spiced Brine Snack Crackers

INGREDIENTS:

- 2 Sleeves of Saltine Crackers (4 oz)
- 4 tsp F+F Spiced Brine Blend
- 3 Tbsp F+F Small Batch Vermont Maple Syrup
- ½ c Olive Oil
- ½ c Canola or Avocado Oil
- 3 Fresh Rosemary Sprigs, chopped
- 1-2 tsp Red Chili Flakes (optional)
- 3 Tbsp Brown Sugar

DIRECTIONS:

1. Place all crackers into a ziplock bag.
2. Whisk together F+F Spiced Brine Blend, F+F Small Batch Vermont Maple Syrup, oils, rosemary, chili flakes, & brown sugar in a bowl, making sure everything is evenly distributed.
3. Pour spice mixture over crackers in ziplock bag & marinate, ideally overnight or at least 4 hours. The mixture will stick to the crackers & bag. Make sure to gently roll the bag around to distribute to all crackers. You want to try to keep the crackers as whole as possible.
4. After marinating, place crackers on a baking sheet lined with parchment paper. Scrape from the bag any remaining chunks of seasoning & sprinkle on top of crackers.
5. Bake at 350°F for about 5 minutes. The sugar burns fast; watch closely and remove from oven when the sugar has begun to melt. Let cool for 20 minutes before serving.



Enjoy!

