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# Sriracha & Maple Syrup Oyster Crackers

The Cookie Rookie blog



## Servings: 8

1. Melt the oil and butter in a wide, large skillet. Add Sriracha, syrup, honey & salt. Bring to a low boil then turn off the heat.
2. Add the crackers and mix until the crackers are evenly coated. Continue to stir until all the liquid has been absorbed by the crackers (otherwise there will be a little puddle on the baking sheet).
3. Place on a foil-lined baking sheet. Bake at 200 degrees for 1 hour, stirring every 20 minutes. Cool and place in plastic ziploc bag to keep them crispy and fresh. Eat within a few days.

- 1/4 cup canola oil
- 1/4 cup unsalted butter
- 1 tablespoon Sriracha sauce, or more if you like it hot
- 2 tablespoons maple syrup
- 1/2 tablespoon honey
- 1/2 tablespoon Lawry's Seasoning Salt, or other seasoning salt
- 8 ounces oyster crackers (I used Trader Joe's)

*Per Serving (excluding unknown items): 251 Calories; 16g Fat (56.7% calories from fat); 3g Protein; 25g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 228mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 3 Fat; 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**