

## Betty's Spicy Flour Tortilla Crackers Recipe



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In this video, Betty demonstrates how to make her Spicy Flour Tortilla Crackers (to go with her Benedictine Party Spread, although it can be used with just about any spread or dip). These crackers are composed of flour tortillas, cut into wedges, brushed with extra virgin olive oil, spiced, and baked until crisp. You can use them for any spread or dip, or as the bread for a meal!

A few 8-inch flour tortillas (as many as you want to turn into crackers)

Extra virgin olive oil (enough to spread both sides of the flour tortillas)

Salt, to taste

Paprika, to taste (You may substitute another spice here. For example, if your dip is Mexican guacamole, you could use chili powder/cumin—and the tortilla could be a corn tortilla.)

Use kitchen shears to cut each flour tortilla into 8 equal triangular sectors (or any shape you like for crackers). Brush each triangle with olive oil. To do this, lay them all out and brush them all at once. Sprinkle all triangles with salt and with paprika. Turn all of the triangles over, and repeat the brushing of olive oil, and sprinkling of salt and paprika. Place all triangles on a baking sheet and bake at 300 degrees for about 12 minutes. Remove from the oven and cool before serving. These crackers taste great, and this recipe allows you to use up flour tortillas that you have in your refrigerator that are getting old! I hope you enjoy this recipe, along with the Benedictine spread! --Betty