

Fried Dill Pickles

INGREDIENTS

SERVINGS 4-6

1 pint dill pickle, sliced and undrained

1 large egg, beaten

1 tablespoon all-purpose flour, plus

1 1½ cups all-purpose flour

1½ teaspoon ground red pepper

1 teaspoon garlic powder

1¼ teaspoon salt

1 teaspoon paprika

hot sauce

vegetable oil (for frying)

DIRECTIONS

Drain pickles, reserving 2/3 cup pickle juice.

Press pickles between paper towels.

Combine pickle juice, egg, 1 Tbsp flour and hot sauce(to taste). Stir well and set aside.

Combine remaining flour with red pepper, garlic powder, salt and paprika. Blend well.

Dip pickles in egg mixture then in flour mixture.

Fry coated pickles in 375F oil until golden brown.

Drain on paper towels.