



Fried Pickles

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

10

Description

Who would have thought that pickles could taste so good fried Partner them with Cajun buttermilk ranch dressing for dipping Yum

Ingredients

- - ½ cup buttermilk - salt and black pepper to taste - 1 (16 ounce) jar dill pickle slices - ½ cup all-purpose flour - 1 ½ cups fine cornmeal - 1 teaspoon seafood seasoning
- such as Old Bay™ - ¼ teaspoon Cajun seasoning - 1 quart oil for frying - ½ teaspoon Cajun seasoning - 1 (12 ounce) jar buttermilk ranch dressing

Instructions

1. Cover a plate with parchment paper or wax paper. In a shallow dish
2. combine buttermilk
3. salt
4. and pepper. Place pickles in mixture and set aside. Pour the flour
5. cornmeal
6. seafood seasoning
7. and 1/4 teaspoon Cajun seasoning into a large
8. resealable plastic bag; shake to mix well. Add pickles a few at a time and tumble gently to coat evenly with the flour mixture. Remove and place on prepared plate. Heat oil to 365 degrees F (180 degrees C) in deep-fryer or heavy deep skillet. Fry pickles in several batches until golden brown and slightly crisp on the outside with a moist interior
9. 1 to 2 minutes. Drain on paper towels. In a small bowl
10. combine buttermilk ranch dressing with 1/2 teaspoon Cajun seasoning; blend. Serve as a dipping sauce for warm pickles. Editor's Note: The nutritional analysis for this recipe reflects an estimated 10% of the oil for frying as well as the full amount of the coating and breading. Therefore
11. the values represented may not be accurate.