

Fried Pickles

Prep: 10 min. Cook Time: 10 min.

Ingredients:

Dill pickles (larger size recommended)
Seafood breading of your choice or flour
Vegetable or canola oil
Egg
Japanese Pink Sauce

Directions:

Slice dill pickles about ¼" thick. Dip each sliced pickle in an egg wash. Coat pickles with breading or flour. Put several inches of oil in a 2 quart sauce pan and heat on medium-high. When hot, add breaded pickle and fry 3-4 minutes or until golden brown. Flip and fry 1-2 minutes on other side if needed. Drain on paper towel. Serve immediately with bowl of Japanese Pink Sauce for dipping.