

Fried Pickles



Rated: ★★★★★

Submitted By: Mama Smith

Prep Time: 20 Minutes

Cook Time: 15 Minutes

Ready In: 35 Minutes

Servings: 10

"Dill pickle slices become crispy, golden appetizers when marinated in buttermilk, dressed with a corn meal/flour coating, then deep fried. Old Bay and Cajun seasonings add a kick to their crunch and a buttermilk-ranch dipping sauce."

INGREDIENTS:

1/2 cup buttermilk	1/4 teaspoon Cajun seasoning
salt and black pepper to taste	1 quart oil for frying
1 (16 ounce) jar dill pickle slices	
1/2 cup all-purpose flour	1/2 teaspoon Cajun seasoning
1 1/2 cups fine cornmeal	1 (12 ounce) jar buttermilk ranch dressing
1 teaspoon seafood seasoning, such as Old Bay™	

DIRECTIONS:

1. Cover a plate with parchment paper or wax paper. In a shallow dish, combine buttermilk, salt, and pepper. Place pickles in mixture and set aside.
2. Pour the flour, cornmeal, seafood seasoning, and 1/4 teaspoon Cajun seasoning into a large, 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.
3. Heat oil to 365 degrees F (180 degrees C) in deep-fryer or heavy deep skillet.
4. Fry pickles in several batches until golden brown and slightly crisp on the outside with a moist interior, 1 to 2 minutes. Drain on paper towels.
5. In a small bowl, combine buttermilk ranch dressing with 1/2 teaspoon Cajun seasoning; blend. Serve as a dipping sauce for warm pickles.

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