**Oven Fried Pickles**

**Ingredients: (approx. 12 pickles)**

* **Baking sheet**
* **Reynolds Wrap heavy duty non-stick aluminum foil**
* **3 bowls**
* **One 16 oz. jar of Mt. Olive Sandwich Stuffers Bread & Butter**
* **½ cup of Martha White All-Purpose Flour**
* **½ tsp. of salt**
* **¼ tsp. of pepper**
* **1 tsp. of garlic powder**
* **2 room temperature eggs beaten**
* **1 cup of 4C Bread Crumbs, Panko Plain**
* **½ tsp. of Cayenne Pepper**

**Directions:**

1. **Drain the pickles for a long time, and spread them out on papers towels. Pat them dry with more paper towels to remove as much moisture as possible.**
2. **Put the all-purpose flour, salt, pepper, and garlic powder into bowl #1, and mix well.**
3. **Beat the 2 eggs in bowl #2**
4. **Put the bread crumbs and cayenne pepper into bowl #3.**
5. **Pre heat the oven to 450° F.**
6. **Cover baking sheet with aluminum foil.**
7. **Using your clean fingers, coat each pickle thoroughly in bowl #1, bowl #2, bowl #3, and place it on the baking sheet.**
8. **Bake for 20 to 25 minutes.**