

Fried Pickles

Servings: 4

Prep Time: 20 minutes

Cooking Time: 15 minutes

Ingredients:

1 egg, beaten

1 c. milk

1 tbsp. flour

1 tbsp Tabasco

3/4 tsp. salt

3/4 tsp. pepper

1 1/2 cup flour

1 1/2 cup cornmeal

1 jar of sliced dill pickles

Oil for deep frying

Directions:

1. Stir first 4 ingredients together. Put to the side.
2. Combine flour, salt and pepper, and cornmeal in a bowl.
3. Dip pickles in milk mixture and dredge in flour mixture, repeat process.
4. Cook in hot oil at 350 degrees. You know your pickles are done when they are golden brown and they float to surface. Drain on paper towels.

