

FRIED PICKLES

- 2 quarts vegetable oil (for frying)
- 1 cup flour
- 1 tsp baking powder
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp paprika
- ½ tsp Italian seasoning
- ½ tsp salt
- 1 tsp pepper
- Milk
- 1 jar of sliced pickles

1. Heat oil in deep-fryer or Dutch oven to 375 degrees F.
2. Placed sliced pickles on paper towel to drain.
3. Mix all dry ingredients together. Using milk (or water), slowly combine until you get a smooth batter.
4. Working in small batches, coat pickle slices in batter and add to fryer. Cook for about 1 - 2 minutes or until golden brown. Place fried pickles on paper towel to drain before serving.
5. Enjoy with your favorite dipping sauce!

