



MIXED FRIED PICKLES WITH BBQ RANCH

SERVINGS: 4 ACTIVE TIME: 30 mins TOTAL TIME: 30 mins

Fried pickles are a mighty fine Southern delicacy enjoyed all across the southeast, but they go especially well with a pile of Memphis-style baby back ribs and a tall glass of iced tea. This recipe goes beyond the classic pickle and brings in a couple of friends: pickled green beans and pickled okra. Served with a BBQ ranch dipping sauce, this trio of fried pickles will not disappoint!

Ingredients

For the Fried Pickles

- > 1 cup pickle spears
- > 1 cup pickled okra
- > 1 cup pickled green beans
- > 1 cup flour
- > 1 cup cornmeal
- > 2 tablespoons cajun spice
- > 2 eggs
- > 1 tablespoon Worcestershire sauce
- > 1 tablespoon half and half
- > 1 quart oil

For the BBQ Ranch

- > 1/4 cup BBQ sauce
- > 1/2 cup sour cream
- > 1/2 cup mayonnaise
- > 1/4 cup sliced scallions (1 – 2 scallions)
- > 1 tablespoon half and half
- > 1 teaspoon garlic powder
- > 1/2 teaspoon salt

Directions

1. Start by making the BBQ Ranch dipping sauce for the fried pickles. I will often make this directly in a Tupperware to keep things easy. In whichever vessel you choose, stir together all of the ingredients in the BBQ ranch section. Taste for any seasoning adjustments needed and hold in the fridge until you're ready to serve. If you're going to fry and eat right afterwards, leaving it at room temperature is fine.
2. Setup a breading station. Set a large strainer over a bowl and put the pickles in it to drain while you setup the rest of the line. Next place a plate with the cup of flour in it. Next to that should be a wide mouthed bowl with the eggs, Worcestershire sauce and half and half whisked together in it. Next will be a second plate with the cornmeal and cajun seasoning mixed together on it. At the end of the line have a baking sheet to hold breaded pickles. Running down the line, dredge each pickle in the flour. Shake off any excess flour before dipping the pickles into the egg mixture. Let any excess egg drain off the pickle before dredging it in the cornmeal mixture. Allow any excess cornmeal to fall off before placing it on the tray. Repeat this process until all pickles have been breaded.

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Shopping List

- | | | |
|----------------------------------------------|-----------------------------------------------|------------------------------------------|
| <input type="checkbox"/> pickle spears | <input type="checkbox"/> cajun seasoning | <input type="checkbox"/> sour cream |
| <input type="checkbox"/> pickled okra | <input type="checkbox"/> 2 eggs | <input type="checkbox"/> mayonnaise |
| <input type="checkbox"/> pickled green beans | <input type="checkbox"/> Worcestershire sauce | <input type="checkbox"/> 1 – 2 scallions |
| <input type="checkbox"/> flour | <input type="checkbox"/> 1 quart oil | <input type="checkbox"/> half and half |
| <input type="checkbox"/> cornmeal | <input type="checkbox"/> BBQ sauce | <input type="checkbox"/> garlic powder |

3. Pour 3 or 4 cups of frying oil into a dutch oven and warm to 350 degrees over medium heat. This will take approximately 5 minutes. When the oil has come up to temperature, fry the pickles in batches for about 5 minutes per batch. The pickles will be done when the breading is golden brown and crispy. When the pickles are done, use a spider to transfer them to a plate or baking sheet lined with paper towels to drains.
4. Arrange the fried pickles onto serving platters with ramekins of the BBQ ranch dipping sauce. Serve hot out of the fryer and enjoy!



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