

## DEEP FRIED PICKLES WITH RANCH DILL DIP

### INGREDIENTS

for the pickles

15-20 round pickle slices

1 egg

1/2 cup milk

hot sauce

1/2 teaspoon Worcestershire

1/2 cup flour, divided

1/4 cup panko bread crumbs

1/2 teaspoon garlic powder

1/4 teaspoon ground pepper

kosher salt

oil for frying, such as canola or vegetable

for the dip

1/2 cup mayonnaise

1/2 cup sour cream

1 tablespoon white wine vinegar

2 tablespoons chopped fresh dill

1 teaspoon granulated garlic

kosher salt and fresh cracked black pepper

### DIRECTIONS

First make your dip, as it tastes better after the flavors have had time to meld. It's easy: stir together the mayonnaise, sour cream, vinegar, dill, garlic and salt and pepper in a small bowl. Chill for 30 minutes before serving.

While the dip is chilling, proceed with the fried pickles. Lay pickle slices on a paper towel and pat dry.

In bowl whisk together egg, milk, a couple drops of hot sauce, Worcestershire and 1/4 cup flour. In another bowl mix together remaining 1/4 cup flour, panko bread crumbs, garlic powder and ground pepper. Dip a dried pickle into batter then dredge into panko mixture to coat completely. Transfer to a plate, repeat with remaining pickles. Allow to sit while the oil heats.

Heat 1 inch of oil in a sauce pan over medium-high heat. Once the oil starts to shimmer, sprinkle in a pinch of flour. If it sizzles the oil is hot enough. Fry pickles in batches until golden brown, about 3-5 minutes. Transfer to paper towel lined plate. Sprinkle with kosher salt. Serve immediately.