



Recipe: Southern Fried Pickles

FROM THE KITCHEN OF: The Pioneer Woman

Ingredients:

Dill hamburger slices (however many you think you need) 😊

Flour - I do not measure. 😜

Cornmeal - for the crunch - I do not measure.

Cajun seasoning to taste

Vegetable or oil of your choice for frying.

Directions:

Heat oil to 350 degrees.

Place pickles in a bowl.

Add flour and seasonings and stir together. Coat both sides well.

Gently place in the oil and cook for 1-2 minutes until slightly brown and crunchy.

Remove to a paper towel lined plate to drain.

Serve right away with Ranch or Cajun dip.

Enjoy!

