

## Fried Pickles Recipe: A Crispy and Tangy Southern Snack

There are several reasons why this fried pickles recipe stands out from the rest:



**OVEN**  
**200°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 jar of dill pickles (sliced or whole, depending on your preference)
- 1 cup all-purpose flour
- 1 cup cornmeal
- 1 teaspoon garlic powder
- 1 teaspoon cayenne pepper (adjust to taste)
- Salt and pepper to taste
- Oil for frying (vegetable or canola oil works best)

### DIRECTIONS

- 1.** Prepare the : Pickles: If using whole pickles, slice them into 1/4-inch thick rounds. Pat them dry with paper towels to remove excess moisture, which helps the coating stick better.
- 2.** Set : Up Your Breading Station: In one bowl, combine the flour, garlic powder, cayenne pepper, salt, and pepper. In another bowl, place the cornmeal. This two-step breading process ensures a crispy texture.
- 3.** Bread the : Pickles: Dip each pickle slice first into the flour mixture, coating it evenly, then into the cornmeal. Make sure to press the cornmeal onto the pickles to create a thick coating.
- 4.** Heat the : Oil: In a deep skillet or frying pan, heat about 1 inch of oil over medium-high heat. To test if the oil is ready, drop a small piece of bread into the oil; if it sizzles, it's time to fry.
- 5.** Fry the : Pickles: Carefully add the breaded pickles to the hot oil in batches, making sure not to overcrowd the pan. Fry for about 2-3 minutes on each side or until golden brown. Use a slotted spoon to remove them and place them on paper towels to drain excess oil.

### TIPS FOR SUCCESS

**Experiment with Flavors:** Feel free to add your favorite spices to the flour mixture, such as paprika or onion powder, for a unique twist.

**Try Different Pickles:** While dill pickles are traditional, you can also use bread and butter pickles for a sweeter flavor or even spicy pickles for an extra kick.

**Make It a Meal:** Serve fried pickles on a burger or as a topping for a salad to elevate your meal.

Keep Them Warm: If you're making a large batch, keep the fried pickles warm in a low oven (around 200°F) while you finish frying the rest.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fried-pickles-recipe-a-crispy-and-tangy-southern-snack/>