

FRIED DILL PICKLES

From the hills of Tennessee - Not easy but don't you just love it??

24 dill pickle spears, chilled

Egg wash

Breading

Canola oil, for frying

Using only very cold dill pickle spears, dip pickle into egg wash and then coat with breading. Repeat until no pickles remain, and arrange dipped pickles on a sheet pan lined with waxed paper. Chill for at least 30 minutes. In a deep fryer, heat oil to 375 degrees F. Alternatively, heat oil in a large, heavy pot suitable for deep-frying. Carefully add chilled pickle spears, in batches, to the hot oil and fry for about 3 1/2 minutes or until golden. Remove to a paper towel-lined plate to drain. Serve with Ranch Dressing.