



FRIED PICKLES with GET-BACK-HERE SAUCE

16 oz. jar dill pickles slices, drained well and patted dry
1/3 cup yellow or white cornmeal
2/3 cup all-purpose flour
2 tsp. smoked paprika
½ - 1 tsp. cayenne pepper
2 tsp. granulated garlic
1 quart canola oil, for frying
Get-Back-Here Sauce, for dipping (see recipe below)

Heat oil in a large pot or Dutch oven, over medium high heat until oil reaches 375 degrees F.

While oil is heating, combine cornmeal, flour, paprika, cayenne, and garlic in a shallow, flat bowl.

Working in small batches, dredge pickles in prepared cornmeal mixture, placing each on onto a baking sheet while you are working to coat all pickles.

Gently place coated pickles into hot oil, working with a few at a time, cooking until golden brown, approx. 2-3 minutes per side. Drain cooked pickles on a paper towel-lined baking sheet or plate.

Serve at once with Get-Back-Here Sauce for dipping.

Get-Back-Here Sauce

1 cup mayonnaise
1/3 cup spicy ketchup (or use plain ketchup and add ½ - 1 tsp. red pepper flakes)
1 tsp. Worcestershire sauce
½ tsp. granulated garlic
¼ tsp. black pepper
¼ tsp. kosher salt

Combine ingredients in a small bowl, whisking until smooth. Serve with Fried Pickles.

Now You're Cookin',

Chef Alli