

# CHEETOS® Crusted Fried Pickles + Creamy Ranch



## Ingredients

- 1½ cups CHEETOS® Puffs Cheese Flavored Snacks, pulverized to size of breadcrumbs
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- 1 cup mayonnaise
- ½ cup sour cream
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tbsp. chopped chives
- 1 tbsp. chopped parsley
- 2 tsp. chopped dill
- ½ tsp. celery salt
- 2 tsp. fresh squeezed lemon juice
- 2 tbsp. milk, more if necessary
- Kosher salt
- 2 large dill pickles, cut into ½-inch thick slices
- 1 cup flour
- 3 eggs, beaten together with 1 tbsp. water until smooth
- 1 cup breadcrumbs

## How to make it

1. Combine the mayo, sour cream, garlic and onion powder, chives, parsley, dill and celery salt. Season with Kosher salt.
2. Pat the pickles dry.
3. Set up the standard breading procedure: (a) 1 cup flour, (b) egg wash, (c) breadcrumbs and (d) 1 cup CHEETOS® Puffs Cheese Flavored Snacks crumbs (reserve ½ cup).
4. Run the pickles through the breading procedure and reserve in the fridge for 1 hour.



PREP  
TIME

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COOK  
TIME

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TOTAL  
TIME

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SERVING

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Made with

5. Fry the pickles until they are brown and crispy.  
Toss with CHEETOS® Puffs Cheese Flavored Snacks crumbs and serve with ranch dressing.