

FRITOS® Fried Pickles

Ingredients

- 4 cups Fritos® Original Corn Chips
- 4 large dill pickles, quartered and drained well
- 1 1/2 cups all-purpose flour
- 1/2 tsp each salt and pepper
- 1/2 tsp paprika
- 1 cup buttermilk
- Vegetable oil, for frying
- 1/2 cup ranch dressing

How to make it

1. In food processor, pulse FRITOS® Original Corn Chips until finely crushed (you should have about 1 1/2 cups crushed corn chips). Reserve 1 cup crushed corn chips; set aside.
2. Using small knife, remove seeds down along center of each pickle spear. Pat pickles dry with paper towel. Arrange on paper towel-lined baking sheet in single layer; set aside.
3. In large bowl, mix together flour, salt, pepper and paprika; reserve 1/2 cup. Set aside. Slowly whisk buttermilk into remaining flour mixture until consistency of pancake batter.
4. One at a time, dredge pickles first in remaining seasoned flour, then in batter, allowing excess batter to drip back into bowl. Roll in remaining corn chips until well coated. Arrange on parchment paper-lined tray.
5. Meanwhile, pour enough oil into saucepan or high-sided skillet to come 2 inches up side until instant-read thermometer reaches 350°F. In 2 batches, lightly drop breaded pickles into hot oil; cook for 1 to 2 minutes or until golden brown. Transfer to paper towel-lined plate. Serve hot with reserved crushed corn chips and ranch dressing for dipping.



PREP
TIME
25 min



COOK
TIME
5 min



TOTAL
TIME
-



SERVING
-

Made with



Fritos® Original Corn Chips