

Delicious Deep Fried Pickles

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/east-coast-wings-fried-pickles-recipe>

Ingredients:

- 2 cups vegetable oil for frying
- 3 cups seasoned bread crumbs Italian-
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon cayenne pepper optional
- 1 egg
- 1 cup milk
- 4 dill pickles quartered lengthwise

Nutrition:

1. Calories: 1240 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 60 milligrams
4. Fat: 114 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 10 grams
8. Sodium: 910 milligrams
9. Sugar: 7 grams
10. TransFat: 3.5 grams

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