

Southern Fried Pickles

Yield: 4 min
Total Time: 16 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-fried-chips-recipe>

Ingredients:

- 1 1/2 cups chips dill pickle, pressed dry with paper towels, I use Mt. Olive mini stuffers
- 1 cup all purpose flour
- 1 1/2 teaspoons Cajun seasoning
- 1 teaspoon smoked paprika
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 1/2 cup buttermilk
- 1 egg
- oil for frying
- 1/2 cup mayonaisse I use Duke's
- 2 tablespoons ketchup
- 1/2 teaspoon granulated sugar
- 1/2 teaspoon Italian seasoning

Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 65 milligrams
4. Fat: 41 grams
5. Fiber: 4 grams
6. Protein: 11 grams
7. SaturatedFat: 5 grams
8. Sodium: 690 milligrams
9. Sugar: 6 grams

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