

FRIED PICKLE CHIPS RECIPE

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Follow our easy, step-by-step, photo illustrated instructions to learn how to fry up a delicious batch of our Fried Pickle Chips. A great appetizer sure to please everyone. Printable recipe included.

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Enjoy these crispy appetizers during the next big game, or for any family get-together. Quick and easy to make. An appetizer all the family will enjoy.



FRIED PICKLE CHIPS

Here's a quick and easy little appetizer for your next big game day party, or anytime you need some munchies. They'd be great for a movie night I think.

I've never been a fan of dill pickles, but frying them might change my mind. They were crispy and tasty, without the mouth puckering twang of just dill pickles. Smile.

You could even make these with Bread and Butter Pickles, but I've yet to try those.

I do suggest that you buy a good quality pickle when you get ready to make these. I used a store brand and found it had a good number of really thin slices. I picked those out and went with the thicker slices because I knew they would hold up better when frying them.

Here in North Carolina, we're proud of our Mt. Olive brand of pickles, but they were out the day I shopped for pickles. Go figure.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



Fried Pickle Chips Recipe – You'll need these ingredients.



Place 1 cup of Buttermilk in a small container.

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Add 1 Tablespoon of Texas Pete Hot Sauce.

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Mix the buttermilk and hot sauce together.

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Place 1 cup of flour in another container.

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Add 1 teaspoon of Garlic Powder.

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Add 1/2 teaspoon of Black Pepper.

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Add 1/2 teaspoon of Salt.

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Add 1/2 teaspoon of Paprika.

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Mix all the dry ingredients together until combined.

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Drain the juice from the pickles.

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Sort and pat dry.

I placed the pickle slices on a paper towel, then patted them dry. This gave me the opportunity to remove any really thin pickle slices. Thicker slices are easier to work with and hold up better.

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Place a portion of the slices in the buttermilk. Toss them around to coat them.

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Shake off any excess buttermilk, then place a few of the chips in the flour.

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Shake off any excess flour from the pickles before placing them in the hot oil.

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Place the flour coated pickle chips in the hot oil.

I fried mine in my cast iron skillet. I placed about an inch of cooking oil in the skillet and placed it over Medium heat on the stove top. After bringing the oil up to 350F degrees, the oil was ready for frying.

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When you see the bottom edges start to turn brown, use a slotted spoon to flip the pickle chips over. Continue to fry them until they are golden brown in color all over.

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Remove the fried chips from the oil when they are done. If you have a wire rack that will hold them, place the chips on the wire rack to drain. Even though I'm draining these on paper towels, I don't like to recommend it. They will drain but the paper towels can also make them a bit soggy. Use what you have and what works best for you.

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Enjoy!

Serve them up with your favorite dipping sauce. Even though they are best while still warm, I found them to hold up well even cold. They were still crispy and tasty.

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