

# Betty's Super Bowl Deep-Fried Dill Pickle Slices



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In this video, Betty demonstrates how to make Deep-Fried Dill Pickle Slices. These are coated with a light tempura batter and deep fried to a golden brown. They are scrumptious with Betty's Dill Pickle Remoulade Sauce.

## Ingredients:

24-oz. jar kosher dill pickle slices (or large dill pickles, which you may slice to your desired thickness)  
1/2 cup all-purpose flour  
1/2 teaspoon garlic powder  
1/4 teaspoon ground red pepper  
dash of salt  
1/2 cup club soda, chilled  
peanut oil for deep-frying  
Dill Pickle Remoulade Sauce

Drain dill pickles, reserving 1 tablespoon of pickle juice. (If pickles are whole, cut them into slices that are about 3/8-inch thick.) Use paper toweling to remove any excess moisture from the pickle slices. Place 1 1/2 to 2 inches of peanut oil in a heavy, medium-sized pot. Heat oil to 370 degrees. Meanwhile, combine 1/2 cup flour, 1/2 teaspoon garlic powder, 1/4 teaspoon ground red pepper, and a dash of salt in a medium-sized mixing bowl. Stir in 1/2 cup chilled club soda and the reserved tablespoon of pickle juice, stirring just until combined. (Mixture will be lumpy, but do not over-blend.) When oil is heated, dip pickle slices, a few at a time, into batter, and shake off any excess batter. Carefully place battered pickle slices into hot oil. Fry in batches, 2 or 2 1/2 minutes, until golden brown. Drain on a wire rack over paper toweling. Serve immediately with Dill Pickle Remoulade Sauce. One nice way to serve these is to place a wooden skewer through the middle of about 6 deep-fried pickle slices and place the skewer on a nice serving plate with Dill Pickle Remoulade Sauce alongside. Delish! This is great for a snack on game day. Almost everyone enjoys these! Have a gorgeous day! --Betty ☐