



Battered fried pickles

Ingredients

For the Dipping Sauce:

- ½ cup quality mayonnaise
- 2 tablespoons Dijon mustard
- 1–2 dashes hot sauce (to taste)

For the Pickles:

- ¼ cup all-purpose flour
- ¼ cup rice flour
- ½ teaspoon baking powder
- ½ teaspoon cayenne pepper
- ½ teaspoon mustard powder
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ cup dark beer (cold)
- Cornstarch, for dredging
- 2 cups sliced dill pickles, patted very dry
- 2 cups extra virgin olive oil (such as Colavita)
- Sea salt, for finishing

Instructions

Make the Dipping Sauce:

1. In a small bowl, whisk together mayonnaise, Dijon mustard, and hot sauce. Transfer to a serving bowl and chill until ready to serve.

Fry the Pickles:

1. Line a baking sheet with paper towels for draining.
2. In a medium mixing bowl, whisk together the flours, baking powder, cayenne, mustard powder, salt, and pepper.
3. Gradually whisk in the beer until smooth. To keep the batter light and crispy, place the bowl over a larger bowl filled with ice water—this keeps gluten from forming and improves texture.
4. Heat the olive oil in a deep pot or fryer to 350°F.
5. Lightly dredge the pickle slices in cornstarch to help the batter stick. Working in batches, dip half the pickles into the batter, then carefully place into the hot oil.

6. Fry until golden brown and crispy, about 2–3 minutes per side. Remove with a slotted spoon and transfer to the paper towel-lined pan. Sprinkle immediately with sea salt.
7. Serve warm with dipping sauce on the side.