



Century
Federal Credit Union

Recipes for Success

Baked Fried Pickles

Jen, Marketing Director

Ingredients

- 1 cup sliced dill pickles
- 1 cup panko breadcrumbs
- 2 Tbsp butter, melted
- 1 tsp dill
- 1 tsp garlic powder
- 1/c cup flour
- 2 eggs, beaten
- Salt and pepper to taste



Directions

1. Preheat oven to 450°.
2. Line a large banking sheet with parchment paper.
3. Layout pickles on paper towels and squeeze out excess liquid.
4. Stir together breadcrumbs, dill and garlic powder. Then add in melted butter and combine into mixture thoroughly.
5. Working in small batches, toss pickles in flour and then in eggs and finally coat with breadcrumb mixture until fully coated. Then place each coated pickle on the lined baking sheet.
6. Bake for about 10 minutes and flip the pickles. Bake for another 5-10 minutes, until golden brown.
7. Salt & pepper as soon as you take them out of the oven.
8. Serve with ranch or other dressing of choice.