

“FRICKLES” - DEEP FRIED PICKLES

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2 cups flour
1 cup yellow cornmeal
2 tablespoons of your favorite BBQ rub
1/4 cup prepared yellow mustard
1/8 cup beer
hamburger dill slices

Heat the Dutch oven or deep fryer oil to 325 ° F.

In a small bowl, make a slurry of mustard and beer. In a separate bowl, mix the flour, cornmeal, and BBQ rub.

Using your fingers or tongs, dip the pickle slices into the mustard mixture and then into the flour/cornmeal/rub mixture.

Then, using tongs, take individual pickle slices and slip them into the hot oil.

Deep fry until the slices are lightly browned. The pickles will float to the top of the oil when done.

Remove them from the hot oil with tongs and drain on absorbent paper towels on a shallow plate.

Serve these as an appetizer with an icy cold beer!