



Fried Pickles with Spicy Remoulade

 Popular

READY IN



120 min.

SERVINGS



4

CALORIES



8637 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup buttermilk
- ☐ 1.3 teaspoons ground pepper divided
- ☐ 2 eggs beaten
- ☐ 1 spring onion thinly sliced
- ☐ 0.8 teaspoon pepper black
- ☐ 2 teaspoons hot sauce divided
- ☐ 2 cups dill pickles divided drained sliced (4 pickles)
- ☐ 1 teaspoon kosher salt

- ☐ 0.8 cup mayonnaise prepared
- ☐ 1 teaspoon onion powder
- ☐ 1 cup saltines crushed finely
- ☐ 1.5 cups self raising flour
- ☐ 2 tablespoons spicy brown mustard
- ☐ 1 gallon vegetable oil for deep-frying
- ☐ 1 tablespoon worcestershire sauce

Equipment

- ☐ bowl
- ☐ paper towels
- ☐ slotted spoon
- ☐ dutch oven
- ☐ colander

Directions

- ☐ Combine pickles, buttermilk, 1 teaspoon hot sauce, Worcestershire and 1 teaspoon cayenne in a resealable container. Marinate in refrigerator until pickles are very cold and infused with flavor, about 1 hour.
- ☐ While pickles are marinating, combine mayonnaise, mustard, reserved pickle juice, remaining 1 teaspoon of hot sauce, remaining ¼ teaspoon cayenne and green onion in a small bowl. Refrigerate until ready to use.
- ☐ Combine flour, crackers, onion powder, black pepper and salt in a large bowl. Lightly beat eggs until frothy in separate, small bowl.
- ☐ Preheat vegetable oil to 350°F in a deep-fryer or Dutch oven.
- ☐ Remove pickles from refrigerator and drain in a colander. Dip pickles in eggs, and plunk them in the flour mixture, taking care to thoroughly coat them. Shake off excess breading. Fry in batches until golden, 3–5 minutes.
- ☐ Remove with a slotted spoon and set on paper towels to drain.
- ☐ Serve immediately with remoulade for dipping.

Nutrition Facts

 PROTEIN 0.6%  FAT 96.93%  CARBS 2.47%

Properties

Glycemic Index:69, Glycemic Load:23.23, Inflammation Score:-9, Nutrition Score:21.750434751096%

Flavonoids

Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg

Nutrients (% of daily need)

Calories: 8636.75kcal (431.84%), Fat: 945.48g (1454.59%), Saturated Fat: 145.58g (909.85%), Carbohydrates: 54.16g (18.05%), Net Carbohydrates: 51.08g (18.57%), Sugar: 5.26g (5.85%), Cholesterol: 106.08mg (35.36%), Sodium: 1877.36mg (81.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.27g (26.53%), Vitamin K: 1760.83µg (1676.98%), Vitamin E: 76.56mg (510.39%), Selenium: 33.09µg (47.27%), Manganese: 0.67mg (33.42%), Vitamin B2: 0.39mg (22.77%), Phosphorus: 194.15mg (19.42%), Vitamin B1: 0.26mg (17.29%), Folate: 64.03µg (16.01%), Iron: 2.74mg (15.23%), Calcium: 150.1mg (15.01%), Vitamin A: 681IU (13.62%), Fiber: 3.08g (12.31%), Potassium: 352.34mg (10.07%), Vitamin B5: 1mg (9.98%), Copper: 0.19mg (9.74%), Vitamin B3: 1.9mg (9.49%), Magnesium: 36.83mg (9.21%), Vitamin B12: 0.54µg (8.97%), Vitamin D: 1.3µg (8.69%), Zinc: 1.28mg (8.56%), Vitamin B6: 0.15mg (7.46%), Vitamin C: 4.74mg (5.74%)