



## FRIED" PICKLES

Makes 6 servings.

### Ingredients

- 1 jar pickle slices
- 2 eggs
- 1/3 cup flour
- 1 Tbsp Worcestershire sauce
- 1 tsp hot sauce
- 1 tsp garlic powder
- 1 tsp Cajun seasoning
- 1 tsp pepper
- 1 1/2 cups panko bread crumbs

### Directions

Turn oven broiler on high.

In a medium bowl, whisk together eggs and flour. Add Worcestershire sauce, hot sauce, garlic powder, Cajun seasoning, and pepper. Mix well.

Place panko bread crumbs in a shallow dish. Dunk each pickle slice into the egg mixture, than dredge it in the panko bread crumbs.

Place coated pickles on a rack set above a baking sheet and sprayed with non-stick cooking spray. Place pan in the middle rack of the oven. Broil for about 3 minutes on each side.

[Alan Williams](#) shared [Darla Fogle Braden's photo](#).