

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Fried Dill Pickles With Spicy Dip

Courtesy Emeril Lagasse 2000; slightly modified

Fried pickles are a nice Southern appetizer. While maybe a bit more popular in Arkansas or Louisiana, we munch them here in Texas too, any time we want something a little bit different...

For the Sauce:

2 eggs

½ tsp salt

½ lemon, juiced (1 Tbsp)

2 cup canola oil

¼ cup ketchup

2 Tbsp sweet pickle relish

1 Tbsp prepared horseradish

1 tsp Worcestershire sauce

1 tsp hot sauce

2 Tbsp chopped scallions (green parts)

½ tsp cayenne pepper

½ tsp salt

½ lemon, juiced (1 Tbsp)

For the Pickles:

1½ cup hamburger dill slices

4 eggs

1 cup milk

½ cup yellow cornmeal

1½ cup masa harina

2 Tbsp Emeril's Southwest Essence

Prepare sauce: In a blender combine eggs, salt, and first lemon juice portion; process briefly. With blender running, add oil in a slow, steady stream until mayonnaise emulsifies. Place in non-reactive bowl, stir in remaining dip ingredients and refrigerate.

Drain and pat dry the pickles on paper towels. (Really dry. I mean, dry some more!) Stir together eggs and milk. In separate bowl, combine cornmeal, masa, and seasonings. Coat pickles with egg wash and dredge through flour mix, shaking off excess. Deep-fry pickles, in small batches, at 350-360° F until golden, about 3 minutes. Drain well on paper towels and serve.

Yield: 6-8 servings

Preparation time: 10 minutes

Cooking time: 30 minutes

