

Fried Pickles

Ingredients

1 small shallot, chopped
1/2 cups of mayonnaise
1/4 cups of buttermilk
2 tablespoon of finely chopped fresh chives
1/4 taspoon of garlic powder
Kosher salt and freshly ground black pepper
3 cups of canola oil
3/4 cups of all-purpose flour, spooned and leveled
3/4 cups of cornstarch
3 tablespoons of cornmeal
3/4 teaspoons of baking soda
1 cup of club soda
8 or 9 large pickles (from a 46-ounce jar) cut on the bias into 1/4-inch-thick slices

Directions

Whisk together shallot, mayonnaise, buttermilk, chives, and garlic powder in a bowl. Season with salt and pepper.

Heat oil to 350°F in a medium saucepan. Whisk together flour, cornstarch, cornmeal, and baking soda in a second bowl. Season with salt. Whisk in club soda until combined.

Working in batches, dip pickles in batter, letting excess drip off, and transfer to oil. Fry, turning once, until golden brown, 4 to 6 minutes per side. Transfer to a paper towel-lined plate. Serve with dressing alongside.