



Spicy fried pickle planks

Yield: 1 - 8 oz portion

Ingredients:

- 8 fl oz All purpose flour
- 2 tbsp Cornstarch
- 8 fl oz Panko breadcrumbs
- 4 fl oz American bread crumbs
- 1 Egg
- 8 fl oz Water
- 7 Pickle planks julienned
- 1 tsp Creole seasoning
- 2 fl oz Boom Boom Sauce
- 2 fl oz Jalapeño Ranch Dressing

Directions:

1. Mix flour and cornstarch, place in square pan. Mix panko and breadcrumbs, place in square pan. Mix water and egg in mixing bowl.
2. Set up breading station: flour – eggwash – breadcrumbs, in that order.
3. Dredge pickle planks one at a time in flour, then eggwash, then bread crumbs, coating evenly all over. Place on sheet pan lined with paper cover and refrigerate until service.
4. Preheat fryer to 365°F. Place pickle planks in basket and fry until golden brown – approximately 3 minutes. Drain and sprinkle evenly with Creole seasoning.
5. Serve with Boom Boom Sauce and Jalapeño Ranch Dressing for dipping sauces.