

Fried Pickle Chips

1 ½ cups dill pickle chips, drained

⅓ cup flour

⅓ cup cornmeal

1 teaspoon salt

½ teaspoon black pepper

½ teaspoon dried chili powder

1 cup oil

1. Combine all dry ingredients except pickles in a medium size bowl and mix to combine.
2. Place oil in a small saucepan over medium high heat.
3. Coat pickle chips with the dry ingredients and place on a plate. Line a second plate with paper towels to drain chips after cooking.
4. Just before adding chips to the oil dip in breading again to allow for the maximum amount of coating to stick.
5. When oil is hot, lower small batches of chips at a time into oil with a metal slotted spoon. Allow them to cook until golden brown.
6. Remove from heat and place on the plate to drain slightly. Repeat the process with remaining chips until all have been cooked.
7. Allow oil to cool off of the heat for several minutes then drain pain into a large bowl near the ingredients cart.
8. Finish cleanup and wait for the bell.