

FRENCH FRIED PICKLES

Cooking oil
1 egg
3 tablespoons milk
1 tablespoon pickle liquid (dill or sweet)
1/3 cup pancake mix
1 cup pickle slices (dill or sweet cucumber), well drained

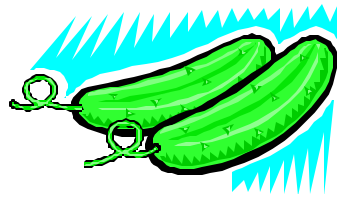
Heat 1-inch of cooking oil in skillet or electric skillet to 360 degrees F on deep-fat thermometer. Slightly beat egg in small mixing bowl; stir in milk and pickle liquid. Add pancake mix; stir until smooth. Dip pickle slices, one at a time, into batter. Fry in oil 1 to 2 minutes until lightly browned. Remove with slotted spoon and drain on paper towels.

Makes about 2 1/2 dozen.

**Vegetable Growers
Association of Delaware**

<http://www.mtolivepickles.com/>

Eat Delaware Veggies!



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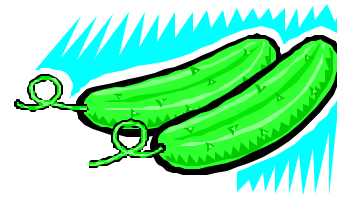
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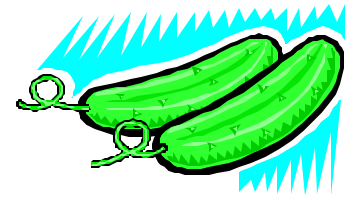
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