

CopyCat Hooters Fried Pickles

Ingredients

1 jar (16 oz) of dill pickle spears
1 cup of all-purpose flour
1 tbsp of paprika
1 tbsp of garlic powder
1 tsp of cayenne pepper
1 tsp of salt
1/2 tsp of black pepper
2 eggs
1/4 cup of milk
Vegetable oil for frying

Directions

Drain pickles and pat dry with paper towels.

In a bowl, mix together flour, paprika, garlic powder, cayenne pepper, salt, and black pepper.

In another bowl, whisk together eggs and milk.

Dip each pickle spear in the dry mixture, then in the egg mixture, and then again in the dry mixture.

Heat vegetable oil in a deep fryer or large pot to 375°F.

Fry pickles in batches until golden brown, about 2-3 minutes.

Drain on paper towels and serve hot with your favorite dipping sauce.