

CopyCat Red Robin Pickle Nickels

Ingredients

16 ounces dill pickle chips
1 cup all-purpose flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ground black pepper
1 cup buttermilk
1 package Louisiana Fish Fry Breading Mix (8 ounces)
Vegetable oil for frying

Directions

Drain pickles.

Set up a breading station with 3 shallow containers.

To the first container, add the flour, salt, and pepper. Stir to combine all ingredients together.

In the second container, add the buttermilk.

In the third container add the fish fry mix.

Heat oil to 350 degrees. You will need to add enough oil to cover the bottom of the pot or cooking vessel to a depth of 3 inches.

First bread the drained pickle chips with flour, then, shake off excess flour and lay on a wire rack.

Quickly dip the pickles in buttermilk.

Dip the pickles in the fish fry mix. After they have been coated with the fish fry mix, shake off the excess fish fry mix,

Place the breaded pickle chips on a wire rack for 2 minutes

before cooking. This will help keep the coating on the pickle.

Fry pickles for about 1 to 1½ minutes in the hot oil. Remove when they start to turn a darker color.

Drain the fried pickles on a wire rack.