

CopyCat Texas Roadhouse Fried Pickles

Ingredients

1 cup all-purpose flour
1 tbsp paprika
1 tbsp garlic powder
1 tsp cayenne pepper
1 tsp salt
1/2 tsp black pepper
1 cup buttermilk
1 jar of dill pickle chips
Vegetable oil, for frying

Directions

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

Pour the buttermilk into a separate shallow bowl.

Drain the pickle chips from the jar and pat them dry with paper towels.

Dip each pickle slice into the buttermilk, then dredge it in the seasoned flour mixture until coated.

Heat the vegetable oil in a large pot or deep fryer over medium-high heat.

Fry the coated pickle slices in batches until they are crispy and golden brown, about 1-2 minutes per batch.

Remove the fried pickles using a slotted spoon and place them on paper towels to drain off excess oil.

Serve the fried pickles hot with your favorite dipping sauce.