

Re-create An Unusual County Fair Delight At Home On Game Day

(NAPSA)—Relive those little paper baskets at the fair brimming with hot, flaky, salty fried pickles. Or try frying pickles for the first time with this Tailgating Fried Pickles recipe, and later see if the fair's treat measures up.

The peanut oil adds a robust, nutty flavor and intensifies the crispy texture of the breading. It seals in the pickle's tenderness without leaving the pickle greasy or crumbly. This oil's high smoke point lets you fry at higher temperatures for flaky, light and perfect pickles.

A few facts to share as you fry this green treat:

- Europeans learned to preserve cucumbers by pickling them in a salty brine; i.e., the pickle juice we know today.

- By the 17th century, the crunchy pickled cucumber had made its debut in the New World. Early colonists grew so fond of them that in 1820, a pickle plant was built in America.

- Folklore has it that the frying of pickles started in a Mississippi café that was so busy one night that food was running out. In desperation, a chef battered and fried dill pickle chips. The delicacy is found today on menus throughout the Mississippi Delta area.

LouAna® Tailgating Fried Pickles Recipe

Items You'll Need:

- 2 gallons LouAna peanut oil
- 1½ cups all-purpose flour, divided
- 1 cup milk
- 1 large egg
- ¾ cup coarse-ground cornmeal
- 1 (1-pint) jar dill pickle



Pickles get a crispy new twist.

spears, drained
Ranch dressing, optional

Safety First

- Use a traditional propane fryer outdoors away from wooden decks, in accordance with the manufacturer's safety procedures. Or use a Masterbuilt Electric Deep Fryer in your kitchen and follow the directions.

Preparation and Cooking

- **Pour oil into a deep fryer; heat to 350 degrees.**

- **Place ¾ cup flour in a shallow dish. Combine milk and egg in a medium bowl, stirring well with a whisk. Combine remaining ½ cup flour and cornmeal in another shallow dish. Dredge pickles in flour; dip in egg mixture. Dredge in cornmeal mixture. Fry pickles at 350 degrees 4 minutes or until golden, turning once. Remove pickles. Serve with ranch dressing, if desired.**

Serves 4 to 6 people.

Visit www.louana.com for complete information on preparation, frying and safety.