

Beer battered Fried Pickles

Ingredients

1 cup Beer

1 1/8 cup Flour

2 Egg(s)

Salt To taste

Pepper To Taste

Several Pickles cut into thin slices

Vegetable Oil

1

Pour enough vegetable oil into a skillet to come up the sides about 3/4" and heat it up on the stove.

2

Whisk together the eggs and beer.

3

Slowly add flour to the eggy beer. You may need more or less than I've said. Make it a little thick. Batter-like.

Add salt and pepper to taste.

4

Dredge your pickle slices in the batter with tongs and carefully place them in the hot oil. I did between five and eight at a time.

Turn them after about a minute. Let them sit another minute (totaling 2 minutes cooking time per slice), and then take them out and place them on a paper towel or other grease-sucking object.