



## FRICKLES – FRIED PICKLES

- 1 bottle hamburger dill slices
- 1/2 cup all purpose flour
- 1/2 cup yellow corn meal
- 1 teaspoon BBQ rub
- 1/2 cup yellow mustard
- 1/2 cup beer

Combine the flour and cornmeal (50/50) and season with your favorite BBQ spice rub. In a small bowl make a slurry of the mustard and beer.

Dip the pickle slices in the mustard-beer mixture and then in the flour-cornmeal. Deep fry 5 to 6 pickles at a time at 325° degrees until the batter is browned, about 30 seconds. Pickles will float to top when done.

Serve as an appetizer with icy cold beer.

**Serves 4-6**

