



Pickles &  
Peppers

# Hot & Snappy Fried Pickles

featuring  
Schwartz's™ Hot & Snappy  
Pickle Spears



**BAY VALLEY**  
F O O D S®

# Hot & Snappy Fried Pickles

Makes 24 servings

## Ingredients

## Weights/Measures

## Method

|   |                 |
|---|-----------------|
| Frying oil                                | As needed       |
| Cornmeal, fine                            | 3 cups          |
| All-purpose flour                         | 3 cups          |
| Chipotle Seasoning                        | 2 tablespoons   |
| Salt                                      | 1-1/2 teaspoons |
| Baking soda                               | 1-1/2 teaspoons |
| Eggs, lightly beaten                      | 3 each          |
| Mexican Style Beer (such as Dos XX)       | 4-1/2 cups      |
| Schwartz's™ Hot & Snappy<br>Pickle Spears | 150 each        |

Heat the oil in a deep fryer to 350°F. Drain pickles and allow them to dry for at least 30 minutes for best batter adhesion.

Mix together the cornmeal, flour, Chipotle seasoning, salt, and baking soda; stir in the eggs and beer until combined.

Dip the pickles in the prepared batter and carefully submerge in the hot oil. Fry until golden brown; drain. Serve with Bay Valley Foods® Cheddar Cheese Sauce and sour cream with bacon bits on the side.

### Chef's Note:

Schwartz's™ Dill Pickle Spears or Chips can also be used in this recipe. Combine the fried pickles with potato skins for an appetizer combo platter.



Schwartz's™ Hot & Snappy Pickle Spears are infused with jalapeño pepper and will spice up your salad bar, relish tray and sandwich/burger offerings.