

## Bar Snack Roulette

2 cups fresh Jalapeno slices  
2 cups pickle chip slices  
Flour  
2 eggs, beaten with a little water  
Panko breadcrumbs  
Oil for frying

I've been in a deep-frying mood lately. It doesn't happen often but every once in a while, the craving for hot, delicious, fried food hits me and I need it now. Fried pickles, the chip kind, not the spear kind, have always been a favorite snack of mine. I actually had never eaten fried pickles until I moved to Tennessee, but now if I see them on a menu, I order them. And then I got introduced to deep fried jalapenos, and all bets were off. So, I figured, let's cook them together and have a fun time figuring out if it's a pickle or a pepper that we're about to eat.



I bought whole dill pickles and cut them myself, mainly because I was shopping at a Whole Foods and refused to pay an extra 4 bucks for sliced pickles. But you do you.

Heat a few cups of oil in a deep pan until temperature reaches 375 degrees F.

Toss the pickles and jalapeno slices in flour to coat. Then swirl in the beaten egg until totally covered. Then dip all the slices in panko breadcrumbs, pressing to make sure there are a lot of breadcrumbs adhered to the slices. Sprinkle with salt as soon as the slices come out of the oil. Serve immediately, piping hot. I like ranch on the side.