

“fried” pickles

Ingredients

1 cup bread crumbs
¼ cup chopped dill
2 Tbsp. melted butter
½ tsp. garlic powder
¼ tsp. paprika
½ cup flour
2 eggs
1 cup pickles
Salt and pepper to taste

Instructions

1. Preheat oven to 450°F and line a baking tray.
2. In a bowl, mix together bread crumbs, dill, melted butter, garlic powder and paprika.
3. Add flour to a second bowl and beat your eggs in a third.
4. Working in batches, coat pickles in flour, dip in eggs, then coat in the breadcrumb mixture.
5. Place on the tray and bake for 15 minutes, or until golden brown.
6. Serve with your favorite dipping sauce and enjoy!



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