

Air Fryer Fried Pickles

Make this state fair snack right at home!

BY REE DRUMMOND Published: Jul 26, 2023

YIELDS:

4 serving(s)

PREP TIME:

40 mins

TOTAL TIME:

40 mins

Ingredients

1 16-oz. jar dill pickle chips, drained

1/2 c. all-purpose flour

3 large egg whites

2/3 c. breadcrumbs

1/3 c. yellow cornmeal

1/4 tsp. kosher salt, plus more to taste

Cooking spray (use olive oil spray for the best flavor)

Ranch dressing, for serve

Directions

- 1 | For the pickles: Preheat a 3 1/2-quart air fryer to 390°F. Set a wire rack on a baking sheet. Line a second baking sheet with paper towels and spread out the pickles on the towels; pat dry with more paper towels, pressing gently to remove as much moisture as possible.
- 2 | Put the flour in a medium bowl. In another bowl, beat the egg whites with 1/4 cup of water until frothy. In a third bowl, combine the breadcrumbs, cornmeal, and salt.
- 3 | Bread the pickles, 4 to 6 at a time. First, toss the pickles in the flour and shake off any excess. Then, dunk them in the egg mixture to completely coat and shake to remove any excess. Finally, toss them in the cornmeal mixture, pressing gently to adhere. Arrange the breaded pickles on the rack on the baking sheet.
- 4 | Spray half of the breaded pickles with cooking spray, then arrange sprayed-side down in the air fryer basket in a single layer. Spray the pickles again. Cook until very crunchy and browned on both sides, about 8 minutes. Lightly sprinkle the pickles with salt, remove to a serving plate, and repeat with the remaining pickles. Serve with ranch dressing for dipping.

Tip: Look for thick dill pickle slices! They'll hold up well to the breading.



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