

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Fried Pickles with Spicy Mayo

BY CHEF MARTY SLAVIN

### (Serves 6) Ingredients

½ cup all-purpose flour  
Vegetable oil for deep frying  
½ cup mayo  
5 half sour or dill pickles,  
quartered lengthwise  
1 cup panko  
¼ tsp. cayenne pepper  
2 large eggs, lightly beaten  
1 small garlic clove, minced

### Directions

Mix the mayo with the garlic and cayenne and season with salt and black pepper.

In a medium saucepan, heat 1½" of oil. In a food processor, pulse the panko until finely ground.

Place the panko, beaten eggs and flour to 3 shallow bowls. Dust the pickle spears in the flour, the coat with egg and then dredge the pickles in the panko.

Fry the pickles in batches until golden, about 4 minutes. Transfer to paper towels to drain. Serve hot with spicy mayo.



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