

# Fried Pickles II

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3 cups jarred pickle slices, reserve brine  
1 1/2 cups flour  
1 1/2 cups beer  
1/2 teaspoon cayenne  
1/2 teaspoon Kosher salt  
1/2 cup mayonnaise  
1 tablespoon hot sauce

Drain the pickles and pat dry.

In a bowl, flour and beer with the cayenne and Kosher salt.

Dip the pickles in the batter.

In a bowl, mix the mayonnaise with one cup of the reserved brine and the hot sauce.

Deep fry the pickles in 375 degrees vegetable oil until golden, 4 minutes.

Serve the pickles with the sauce.

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Per Serving (excluding unknown items): 1621 Calories; 96g Fat (54.6% calories from fat); 22g Protein; 157g Carbohydrate; 7g Dietary Fiber; 39mg Cholesterol; 1960mg Sodium. Exchanges: 9 1/2 Grain(Starch); 0 Vegetable; 8 Fat.

Appetizers

## Per Serving Nutritional Analysis

Calories (kcal):	1621	Vitamin B6 (mg):	.9mg
% Calories from Fat:	54.6%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	39.9%	Thiamin B1 (mg):	1.5mg
% Calories from Protein:	5.5%	Riboflavin B2 (mg):	1.0mg
Total Fat (g):	96g	Folacin (mcg):	80mcg
Saturated Fat (g):	13g	Niacin (mg):	13mg
Monounsaturated Fat (g):	25g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	46g	Alcohol (kcal):	146
Cholesterol (mg):	39mg	% Daily Value:	0 0%
Carbohydrate (g):	157g		
	7g		

## Food Exchanges

9 1/2

**Dietary Fiber (g):**  
**Protein (g):** 22g  
**Sodium (mg):** 1960mg  
**Potassium (mg):** 365mg  
**Calcium (mg):** 68mg  
**Iron (mg):** 9mg  
**Zinc (mg):** 2mg  
**Vitamin C (mg):** 11mg  
**Vitamin A (i.u.):** 718IU  
**Vitamin A (r.e.):** 102 1/2RE

**Grain (Starch):**  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 8  
**Other Carbohydrates:** 0

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## Nutrition Facts

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### Amount Per Serving

**Calories** 1621                      **Calories from Fat:** 885

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### % Daily Values\*

<b>Total Fat</b> 96g	147%
Saturated Fat 13g	67%
<b>Cholesterol</b> 39mg	13%
<b>Sodium</b> 1960mg	82%
<b>Total Carbohydrates</b> 157g	52%
Dietary Fiber 7g	26%
<b>Protein</b> 22g	
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<b>Vitamin A</b>	14%
<b>Vitamin C</b>	19%
<b>Calcium</b>	7%
<b>Iron</b>	53%

\* Percent Daily Values are based on a 2000 calorie diet.