Sunset Gourmet

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# BAKED DILLY-LICIOUS DILL PICKLES

** Thanks to Lori Webb for sharing the photo and recipe!*

1 large jar dill pickles

2 eggs

⅓ cup flour

1 Tbsp. Worcestershire sauce

1 tsp. Oh! So Garlic

1 Tbsp. **Dilly-Licious Dill Pickle Dip Mix**

1 ½ cups Panko crumbs (or the same amount of homemade crumbs)

DIPPING SAUCE:

½ cup sour cream

½ cup mayonnaise

½ pkg. **Dilly-Licious Dill Pickle Dip Mix**

Combine dipping sauce ingredients and refrigerate until ready to use.

Preheat oven to the highest setting of broil. Cut dill pickles into halves or quarters, your preference and lay them out on a paper towel to absorb some of the moisture. In a bowl, whisk together eggs and flour. Add Worcestershire sauce, **Oh! So Garlic**, and **Dilly-Licious Dill Pickle Dip Mix**; mix well. Place crumbs in a separate shallow bowl. Dip pickles into egg mixture to coat, then dip into crumbs to cover. Place on a sprayed rack on a cookie sheet (line with parchment first for easy clean up). Broil pickles for approximately 3 minutes each side, or until they appear crispy. Serve with dipping sauce on the side.



•**Dilly-Licious Dill Pickle Dip Mix**
•**Oh! So Garlic**