



BAKED DILLY-LICIOUS DILL PICKLES

* Recipe and photo submitted by our consultant Lori Webb - Three Hills, Alberta. Thank you for sharing, Lori!

1 large jar dill pickles

1 tsp. **Oh! So Garlic**

2 eggs

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

⅓ cup flour

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

1 Tbsp. Worcestershire sauce

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.

DIPPING SAUCE:

½ cup sour cream

½ cup mayonnaise

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

Combine and refrigerate until ready to use.

