

Fried Pickles with Green Goddess Aioli

<http://userealbutter.com/2014/06/22/fried-pickles-green-goddess-aioli-recipe/>
from [this recipe](#) and [this recipe](#)

1 lb. dill pickles (or less – the batter will support at least 1 pound)
1 egg
12 oz. beer
1 1/2 cups all-purpose flour
1 tbsp baking powder
1 tsp salt
vegetable oil for frying
green goddess aioli for dipping (see recipe below)

green goddess aioli

6 tbsps herbs (parsley, dill, chives, basil, etc.), finely chopped
2 tbsps lemon juice, fresh squeezed
2 cloves garlic, grated
1/2 cup mayonnaise
2 tsps anchovy paste
salt and pepper to taste

Make the green goddess aioli: Place the herbs, lemon juice, garlic, mayonnaise, and anchovy paste in a blender. Blend until smooth. Add salt and pepper to taste. Refrigerate until ready to use. Makes just under 1 cup.

Make the fried pickles: Slice the pickles into 3/8-inch thick slices – either crosswise (circles), lengthwise (long ovals), or on a diagonal. Pat each slice dry with paper towels (I gave each a good squeeze to reduce the liquid). Crack the egg into a large bowl and whisk to break up the yolk. Whisk in the beer. In a separate bowl, whisk the flour, baking powder, and salt together. Stir the dry ingredients into the beer and egg mixture until smooth. Heat 2-inches of oil in a medium saucepan or a large pot to 375°F (I use a candy thermometer). When the oil reaches temperature, dip pickle slices one-at-a-time into the batter, let excess batter drip off, and place in the hot oil. Fry until golden (about 2 minutes per side). Remove from oil and drain on paper towels or on a cooling rack. Work in batches, but don't crowd the pickles as they may stick together. Serve hot with green goddess aioli.