

Easy Fried Pickle Dip

Makes: about 2 cups of dip

Ingredients:

2 tablespoons salted butter
¾ cup panko breadcrumbs
1 pint (16 ounces) sour cream
1 packet (1 ounce) ranch seasoning mix
1 ¼ cups chopped fresh dill pickles, divided
1 to 2 tablespoons pickle brine (white vinegar or lemon juice also work)
½ teaspoon freshly ground black pepper
Kosher salt, to taste

Optional flavor add-in

1 tablespoon fresh dill, finely chopped
1 teaspoon fresh chives, finely chopped
Tabasco sauce, to taste

Directions:

Melt the butter in a medium pan over medium heat. Add the panko and stir until it is fully coated in the melted butter. Continue to cook over medium heat, stirring often, until the panko is golden brown, about 5 to 7 minutes. Remove the pan from the heat and set aside.

In a medium bowl, add the sour cream, ranch seasoning, ½ cup of the toasted panko, 1 cup of the chopped pickles, 1 tablespoon of pickle brine and black pepper. If using any of the flavor add-ins, add them now. Stir until well combined. Add more pickle brine as needed to thin the dip to desired consistency. Refrigerate for at least 30 minutes before serving, or up to 3 days. Stir well before garnishing.

Once chilled, garnish the top with the remaining chopped dill pickles and toasted panko. Fresh herbs may also be used as a garnish. Serve with hearty potato chips, pretzels, buttery crackers or fresh vegetables.

For a thicker dip, add 2 to 4 ounces of softened cream cheese to the sour cream and then mix in the other ingredients.