



Fried Pickle Chaffles

Submitted by
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Ingredients

1 large egg
Shredded cheddar cheese
Thin pickle slices

Zesty Dipping Sauce

Ranch dressing
Frank's Red Hot

Directions

1. In a bowl, crack your egg and beat until the egg is a scrambled egg consistency.
 2. Cover a thin layer of a mini waffle maker with shredded cheese. Use just enough to cover the bottom lightly.
 3. Pour a thin layer of the egg mix on top of the cheese.
 4. Put a couple slices of pickles on to top of the egg mixture and cover with more cheese.
 5. Close the lid of the waffle maker and cook for 4 minutes. For a crisper texture, cook for 5 minutes.
 6. Take the chaffle out carefully with a fork and let cool before cutting the chaffle into dipping size sticks.
 7. To make the zesty dipping sauce, just mix Frank's Red Hot and ranch together!
- Serve with The Best Bloody Mary.

The Best Bloody Mary

Ingredients

Bloody Mary Mix (Zataran's preferred)
Tito's vodka
Olives, bacon, cheese cubes, celery, and pickles for garnish

Directions

1. Pour 4 oz of bloody mary mix into a glass, followed by 1 1/2 oz of Tito's. Stir together.
2. Put desired garnish on a long kabob stick and enjoy!