

# Pastrami- Wrapped Fried Pickles

Recipe By Family Table Staff



Cooking and Prep:  30  
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Serves:  10

Contains:   

Preference: Meat

Difficulty: Easy

Pickle spears, pastrami, and crispy panko breading? Yes please! Frying pickles was never so easy or delicious. Eat as an appetizer, side, or snack. Just make extra; they'll go quickly! [To see how its done click here.](#)

For tips on frying, [click here.](#)

## Ingredients (11)

### Pickles

- 1 1-quart jar of [Gefen Kosher Dill Pickles](#)
- 1 package of deli pastrami
- 3 eggs, beaten
- 3 cups of [Chef Jeff Gourmet Panko Bread Flakes](#)

canola oil, for frying

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### Truffle Mayonnaise

1/2 cup Gefen Mayonnaise

1 tablespoon truffle oil

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### Spicy Mayonnaise

1/2 cup Gefen Mayonnaise

2 tablespoons Sriracha

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### Pesto Mayonnaise

1/2 cup Gefen Mayonnaise

2 cubes Dorot Gardens Frozen Basil

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## Start Cooking

### Make Pickles

1. Cut pickles into spears, then pat dry to remove excess liquid.
2. Wrap one piece of pastrami around each spear.
3. Dip wrapped pickle in beaten egg mixture, then into panko crumbs.
4. Heat oil to 350°F and carefully drop in pickles, frying for 2-3 minutes until golden brown.
5. Remove to cooling rack lined with paper towels.

### Make Truffle Mayonnaise

1. Combine mayonnaise and truffle oil.

### Make Spicy Mayonnaise

1. Combine Sriracha and mayonnaise.

### Make Pesto Mayonnaise

- 1.

Combine basil cubes with mayonnaise. Mix until incorporated.