**Spicy Fried Pickle Chips**

20 County Fair Kosher Dill Pickle Chips or (Spears)
1 cup Italian seasoned bread crumbs
1 tsp cayenne pepper
1 tsp black pepper
½ tsp garlic powder
2 eggs beaten

8 oz Ranch dressing
2 oz Chipotle sauce

Preparation: Drain the pickle chips ( or spears ) in a colander. Stir together the dry ingredients. Dip the pickles into the egg then coat in the dry mixture. Place the pickles in 350 degree oil until golden brown. Mix Ranch dressing and chipotle sauce together for dipping sauce.