

BUFFALO RANCH

BACON-WRAPPED PICKLES

Tangy dill spears, crisp bacon, and a hot Buffalo-ranch glaze.



YIELD 6 spears

PREP 10 min

MARINATE 1–24 hr

BAKE 400°F

INGREDIENTS

PICKLES + BACON

- 6 chilled dill pickle spears
- 6 slices standard-cut bacon (not thick-cut)
- Toothpicks, if needed

BUFFALO-RANCH MIX

- 1 bottle (12 oz / 1 1/2 cups) Buffalo wing sauce
- 1 packet (1 oz) dry ranch seasoning

TO SERVE

- 1/2 cup ranch or blue cheese dressing, optional
- Chopped dill or sliced scallion, optional

METHOD

1 MIX + DIVIDE

Stir the Buffalo sauce and ranch seasoning together. Before the pickles go in, reserve 1/2 cup and divide it between two clean bowls: 1/4 cup for brushing and 1/4 cup for serving. Keep the serving bowl untouched.

2 MARINATE COLD

Place the six spears in the remaining sauce. Cover and refrigerate at least 1 hour and up to 24 hours. Remove the pickles and discard the used marinade; do not baste or serve with it. Do not marinate at room temperature.

3 DRY + WRAP

Heat the oven to 400°F. Foil-line a rimmed sheet pan and set a wire rack on top. Drain the spears and pat them very dry. Spiral one bacon slice tightly around each spear; place seam-side down and secure with a toothpick if needed.

4 BAKE TO CRISP

Bake 20–30 minutes, turning after 15 minutes, until the bacon is deeply browned and crisp. During the last 5 minutes, brush lightly from the designated brushing bowl; never dip that brush into the serving bowl. Discard unused brushing sauce. Cook bacon to at least 145°F, then rest 3 minutes.

5 FINISH + SERVE

Remove every toothpick. Rest 2–3 minutes so the bacon firms, then serve hot with ranch, blue cheese, or the untouched Buffalo-ranch serving sauce.

CRISP-BACON RULES

- Dry pickles thoroughly; surface brine is the enemy of crisp bacon.
- Discard used marinade and leftover brushing sauce; serve only the untouched sauce portion.
- Use standard-cut bacon. Thick slices often stay chewy before the pickle gets hot.
- Re-crisp leftovers at 375°F for 5–8 minutes; refrigerate within 2 hours.

WATCH & LEARN

Postal Barbecue — smoker method · youtu.be/9cgaCyobsGY

North Texas Gardening & Cooking — oven method · youtu.be/T94x9Fw7jaE