

Pickle Chips

Two 1 quart jars fills a large HR tray, layered



Ingredients

Pickles, either hamburger dill chips or sandwich dill stackers cut in half

Seasonings (optional)

Directions:

1. Rinse the pickles in a colander with cold water in your sink and shake off the excess water.
2. If you are using the sandwich stackers, it's best to cut them in half so they aren't so long.
3. Line your trays with parchment.
4. Spread out the pickles so they don't overlap. If you want to add seasonings, sprinkle it on now.
5. You can stack up to three layers of pickles on one tray, with parchment in between each layer.
6. Freeze dry (my cycle time was 28 hours, but it depends on whether or not you layer them)
7. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended for rehydration. They are a great salty snack (even non-pickle eaters say they really like these)!

Notes:

Play around with seasonings. My favorite is ranch dressing powder. It is easy to try multiple seasonings in one batch with different layers/trays.

Pre-freezing really speeds up your cycle time, however it tends to leave a pickle smell in your freezer. I've decided to just let the freeze dryer freeze them even though it takes quite a while.

Nutritional Value Per 1 serving (about 5 chips)

Calories: 5 Protein: 0 g Fat: 0 g Carbohydrates: 1 g Sugar: 0 g Fiber: 0 g