

Pickle Powder/ Spicy Pickle Powder

***This is great for topping burgers, adding to popcorn or bagels and adding to dips**

This recipe yields 1 medium freeze dryer tray*

[Live. Life. Simple's: Freeze Dried Pickle Powder Seasoning](#)

Ingredients:

(2) 46 oz. jars of pickles
5-8 tbsp sriracha (optional)
1-2 tbsp minced garlic



Directions:

1. Drain liquid from 2 jars of pickles and rinse pickles. Depending on the desired salt level you would like in your seasoning, you can skip this step
2. Add pickles to a high powered blender and blend until smooth. If you want spicy and/ or garlic pickle powder, add garlic and sriracha.
3. On a pre cut parchment paper lined freeze dryer tray, pour pickle liquid onto trays and freeze for at least 24 hours or until solid.
4. Freeze dry as usual and blend freeze dried pickle liquid until you have a powder texture.
5. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 31 Hours

Rehydration: not recommended for rehydration



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray