

# Pickle Powder—Spicy, Garlic

*This recipe makes about 6 cups of pickle puree or 1 ½ cups pickle powder*



## Ingredients

2-46 oz jars of dill pickles  
2 Tbsp minced garlic (optional)  
4-6 Tbsp Sriracha (optional)

## Directions:

1. Drain the liquid from two jars of pickles and rinse them if desired, based on your preferred salt level. This step can be skipped if you want to retain more salt in the seasoning.
2. Place the pickles in a high-powered blender and blend until smooth.
3. Add garlic and sriracha before blending for a spicy or garlic-flavored pickle powder.
4. Line a freeze-dryer tray with parchment paper
5. Pour the blended pickle mixture onto the tray.
6. Pre-freeze when possible
7. Freeze dry (My cycle time was 31 hours)
8. Blend the freeze-dried pickles into a fine powder
9. Store in jars for short-term use or in mylar bags for long-term storage

## Rehydration:

Not intended for rehydration. This is awesome on popcorn or any dish you use salt

## Notes:

I would skip washing the pickles if you use this as a spice/salt replacement.