



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

Dill Pickles ♦

Dill pickles are a classic and popular type of pickled cucumber. They are made by soaking cucumbers in a brine solution with dill and other spices. Dill pickles are commonly consumed as a snack or used as a condiment in sandwiches and burgers.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: N/A

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

1000 g	cucumbers
500 ml	water
500 ml	white vinegar
50 g	Salt
50 g	Sugar

10 g	dill seeds
5 pieces	garlic cloves
5 g	Black Peppercorns

Directions

Step 1

Preparation

Wash the cucumbers thoroughly.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Slice the cucumbers into thin rounds.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Boiling

In a large pot, combine water, vinegar, salt, and sugar. Bring to a boil.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Stirring

Add dill seeds, garlic cloves, and black peppercorns to the pot. Stir well.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Preparation

Place the cucumber slices into sterilized jars.

Prep Time: 3 mins

Cook Time: 0 mins

Step 6

Pouring

Pour the hot brine mixture over the cucumber slices, filling the jars to the top.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Cooling

Seal the jars tightly and let them cool to room temperature.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Refrigerating

Refrigerate the jars for at least 24 hours before consuming the pickles.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 10 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 2 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	2 g	3.64%	4%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	2 mg	0.2%	0.2%
Iron	2 mg	25%	11.11%
Potassium	2 mg	0.06%	0.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Barbecue

Picnic

Kitchen Tools

Slow Cooker

Course

Snacks

Sauces & Dressings

Diet

Low FODMAP Diet

Ovo-Vegetarian Diet

Anti-Inflammatory Diet

Low Sodium Diet

The Fast Metabolism Diet

Nutrient Timing Diet

The 80/10/10 Diet

The Gerson Therapy

The Swiss Secret Diet

The Scarsdale Diet

The Cabbage Soup Diet

The Hallelujah Diet

Meal Type

Snack

Supper

Difficulty Level

Easy

Visit our website: healthdor.com