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Spear Pickle ♦♦

Spear pickle is a tangy and crunchy pickle made from fresh cucumbers. It is a popular condiment that is enjoyed with sandwiches, burgers, and salads. The pickling process gives the cucumbers a unique flavor and texture, making them a perfect addition to any meal.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: N/A

Total Time: 15 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

500 g	cucumbers
250 ml	white vinegar
250 ml	Water
15 g	Salt
15 g	Sugar

10 g	Dill
2 cloves	garlic
5 g	Black Peppercorns

Directions

Step 1

Cut

Wash the cucumbers and cut off the ends.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Boiling

In a saucepan, combine the vinegar, water, salt, and sugar. Bring to a boil and stir until the salt and sugar are dissolved.

Prep Time: 5 mins

Cook Time: 5 mins

Step 3

Blanching

Place the cucumbers, dill, garlic, and black peppercorns in a clean jar. Pour the hot vinegar mixture over the cucumbers, ensuring they are fully submerged.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Refrigerating

Cover the jar with a lid and let it cool to room temperature. Once cooled, refrigerate for at least 24 hours before serving.

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	0 g	0%	0%
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)
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Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
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	150 mg	6.52%	6.52%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Barbecue

Course

Snacks

Cooking Method

Cut

Boiling

Pressing

Pickling

Cutting

Resting

Serving

Cooking

None

Stir-frying

Mashing

Preheating

Sprinkling

Heating

Refrigerating

Preparation

Cooling

Meal Type

Snack

Supper

Difficulty Level

Easy

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