



Candied Dill Pickles

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



10 min.

SERVINGS



32

CALORIES



70 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup apple cider vinegar
- 32 ounce dill pickle drained
- 2.8 cups sugar white

Equipment

- bowl

Directions

- Stir sugar and cider vinegar together in a large bowl until the sugar is dissolved.
- Add pickle slices and stir to coat.
- Pour into a jar and seal. Store in refrigerator, flipping the jar daily, for 1 week.

Nutrition Facts

PROTEIN 0.75% **FAT 2.18%** **CARBS 97.07%**

Properties

Glycemic Index:3.44, Glycemic Load:12.01, Inflammation Score:-1, Nutrition Score:0.73217391125534%

Nutrients (% of daily need)

Calories: 70.1kcal (3.5%), Fat: 0.18g (0.27%), Saturated Fat: 0.02g (0.14%), Carbohydrates: 17.71g (5.9%), Net Carbohydrates: 17.42g (6.34%), Sugar: 17.53g (19.47%), Cholesterol: 0mg (0%), Sodium: 229.36mg (9.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.14g (0.27%), Vitamin K: 4.76µg (4.54%), Calcium: 15.65mg (1.57%), Vitamin B2: 0.02mg (1.14%), Fiber: 0.28g (1.13%), Vitamin A: 51.88IU (1.04%), Manganese: 0.02mg (1.01%)