

## Sweet Dill Pickles



Gluten Free



Dairy Free



Low Fod Map

READY IN



875 min.

SERVINGS



64

CALORIES



53 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 tablespoon pickling spice
- 64 ounce dill pickles
- 0.5 cup water
- 0.5 cup distilled vinegar white
- 4 cups sugar white divided

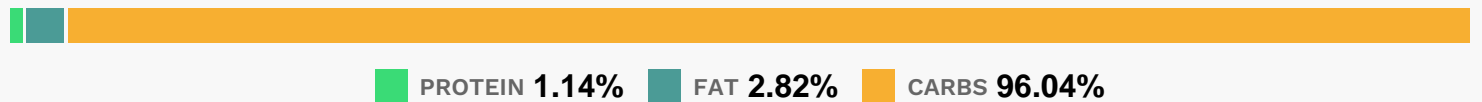
### Equipment

- bowl
- sauce pan

## Directions

- Drain pickles and slice into 1/4 inch pieces.
- Place in a medium bowl with 2 cups sugar. Stir, cover and allow to stand at room temperature 6 to 8 hours, or overnight.
- In a medium saucepan, mix together the remaining sugar, vinegar, water and pickling spice. Bring to a boil.
- Pour over the pickles. Allow the mixture to stand at room temperature 6 to 8 hours, or overnight.
- Transfer the pickles to sterile jars and store in the refrigerator.
- Serve chilled.

## Nutrition Facts



## Properties

Glycemic Index:1.95, Glycemic Load:8.73, Inflammation Score:-1, Nutrition Score:0.90130435124688%

## Nutrients (% of daily need)

Calories: 52.5kcal (2.62%), Fat: 0.17g (0.26%), Saturated Fat: 0.03g (0.16%), Carbohydrates: 13.17g (4.39%), Net Carbohydrates: 12.79g (4.65%), Sugar: 12.85g (14.28%), Cholesterol: 0mg (0%), Sodium: 229.38mg (9.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.16g (0.31%), Vitamin K: 6.2µg (5.9%), Calcium: 19.3mg (1.93%), Fiber: 0.38g (1.53%), Manganese: 0.03mg (1.32%), Vitamin B2: 0.02mg (1.16%), Vitamin A: 55.81IU (1.12%)