

Crunchy Dehydrated Pickle Chips - The Ultimate Tangy Snack

Dehydrated Pickle Chips: A Crispy, Tangy Snack That Packs a Punch



TEMP
140°F

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

4 Pickles (dill or half-sour; avoid sweet pickles or any with added sugar)

Optional: Dried dill powder for extra flavor

How to Make Dehydrated Pickle Chips:

1. Slice Thin:
2. Pat Dry:
3. Arrange on Tray:
4. Dehydrate:

Dehydrator: 130-140°F for 4-5 hours

Oven: 170°F (or lowest temp) for 5-7 hours, flipping halfway

Air Fryer: 135-140°F for 3-4 hours, shaking occasionally

5. Optional Flavor Boost:

Tips for Success:

Uniform slices = even drying. A mandoline is your best friend here.

Dry the pickles well before dehydrating for maximum crunch.

Store in an airtight container once fully cooled to maintain crunch.

Creative Ways to Use Pickle Chips:

Eat as-is for a snack (they vanish fast!)

Crush and use as a zesty breadcrumb replacement

Sprinkle over potato salad, mac and cheese, or popcorn

Add to your next charcuterie board for a tangy surprise

More Guilt-Free Treats You'll Love:

These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick

This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings

These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat

These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession

This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack

Final Thoughts:

DIRECTIONS

1. **Slice Thin:** Using a sharp knife or mandoline, slice the pickles into thin, uniform rounds. The thinner the better-aim for about 1/8 inch thick or less.
2. **Pat Dry:** Lay the slices between layers of paper towels and press gently to remove as much moisture as possible. This step is crucial for crispiness!
3. **Arrange on Tray:** Place the slices in a single layer in your dehydrator, air fryer basket, or on a parchment-lined baking sheet.
4. **Dehydrate:** Dehydrator: 130-140°F for 4-5 hours
5. **Oven:** 170°F (or lowest temp) for 5-7 hours, flipping halfway
6. **Air Fryer:** 135-140°F for 3-4 hours, shaking occasionally
7. **Chips are ready** when they are dry and crisp with no bend-they should snap when broken.
8. **Optional Flavor Boost:** While still warm, dust lightly with dried dill or even a touch of garlic or chili powder for a flavor twist.
9. **Tips for Success:** Uniform slices = even drying. A mandoline is your best friend here.
10. **Dry the pickles well** before dehydrating for maximum crisp.
11. **Store in an airtight container** once fully cooled to maintain crunch.
12. **Creative Ways to Use Pickle Chips:** Eat as-is for a snack (they vanish fast!)
13. **Crush and use as a zesty breadcrumb replacement**
14. **Sprinkle over potato salad, mac and cheese, or popcorn**
15. **Add to your next charcuterie board for a tangy**

surprise

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19. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
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21. Final Thoughts: These Dehydrated Pickle Chips are the snack you didn't know you needed-until now. Crispy, punchy, and irresistibly tangy, they're a breeze to make and an absolute hit with anyone who loves bold flavors.
22. Tried this recipe? Snap a pic and tag @chefmaniac-let's see your crunch! ??

TIPS FOR SUCCESS

A mandoline is your best friend here.

Dry the pickles well before dehydrating for maximum crisp.

Store in an airtight container once fully cooled to maintain crunch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crunchy-dehydrated-pickle-chips-the-ultimate-tangy-snack/>