

MARKET FIND

McClure's Pickles

Attention, dill lovers: McClure's Pickles, made locally and sold nationally, are quite simply, the perfect pickle with a kick.

Growing up in Southfield, brothers Bob and Joe McClure learned to make pickles from their dad, Mike. Now, the brothers' very tasty pickles are sold in Metro Detroit (as well as in New York, where Bob lives) and online. Crunchier and packed with more spice than commercial pickles, McClure's pickles are perfect in sandwiches and on their own, but you should give them a shot on pizza or even in omelets.

McClure's also makes a spicy or garlic-dill relish that's so good you may just spoon it out of the jar (it's great in deviled eggs) and even the brine is perfect for marinades or Bloody Marys.

Look for McClure's Pickles at Plum Markets in Bloomfield Township and Ann Arbor, Holiday Market in Royal Oak, Good Food Co. in Troy and Black Lotus Brewing Co. in Clawson, or visit www.mcclurespickles.com for other locations. You can talk to Joe personally at the Birmingham Farmer's Market in the city parking lot on Old Woodward Avenue every Sunday and taste for yourself. Pickles are \$8 for a 32-ounce jar, and the relish retails for \$5 for a 9-ounce jar.

— *Kate Lawson / The Detroit News*



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