



THE FEEDBAG

New
York
Edition

EST. MMVIII

A GASTRONOMIC GAZETTE

by Citysearch

A Feedbag Afoot 03/03/2009

A Night with Bob McClure of McClure's Pickles



Bob McClure of **McClure Pickles** warns of the dangers of botulism as he sticks a pH strip into a simple brine of salt, vinegar and water. Despite the freezing weather, a crowd of ten paying students have come to learn about the art of pickling at **The Brooklyn Kitchen**, an integral part of what the NY Times dubbed the "**New Brooklyn Culinary Movement**." McClure lives here in Brooklyn, but he learned the recipe back in Michigan, where the rest of his family still produces the pickles from his great-grandmother's recipe. He explains that only fresh vegetables, like the ones he receives from **Lenny Bruno Farms** in Long Island, should be used for pickling due to the tendency of old vegetables to activate harmful bacteria.