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FOOD STUFF

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Add Chilies for a Pickle and a Condiment, Too

Bob McClure, who has started selling chili-spiked pickles in Brooklyn, is no pickler-come-lately. "Some 35 years of experience go into these pickles," he said. His parents, Jenny and Mike McClure, have been making the pickles at home in Detroit, where Bob's brother, Joe, operates the Midwestern branch of the company the brothers founded in August.

The pickles, cucumber spears interleaved with slender, lethal-looking red chilies and anchored with fat cloves of garlic, have amazing crunch and are never shy about their salt-garlic-heat. Whole cucumbers standing at attention in quart jars have more sass; they are heavier on the spice and dill. These are pickup truck, not designer S.U.V. pickles, and they are extremely good at what they do. Save the chilies: they can bolster a sandwich, a fish stew, a bloody mary or sautéed chicken with sausages. The brine can be used as a seasoning.

McClure's Pickles, which are made in commercial kitchens, are \$12 a quart at the Bedford Cheese Shop and the Brooklyn Kitchen, both in Williamsburg. In Detroit they are sold at the Black Lotus Brewing Company. There is not an endless supply, so you might want to stock up now for selfish use and, maybe, gift-giving.



Tony Cenicola/The New York Times