

Gourmet Pickles from *Conscious Choice*

Frances Cowley's Gourmet Dill



Spawned from a recipe in the sandhills of Western Oklahoma during the Great Depression, Frances Cowley Gourmet Dill Pickles, have that farm canned flavor. No pickles of this taste have ever been sold in stores before. The only place you could find flavor like this was in a cellar, on the farm. If you were raised on a farm in the 30's, 40's, 50's and 60's you may have tasted pickles like these. Folks that were raised in town or in the suburbs have no idea that a pickle can taste this way. For snacking or on hamburgers, or tuna salad, ham salad, chicken salad, deviled eggs, pea salad. These pickles make great foods even better. Look at the spices and ingredients in the jar. "THESE AIN'T NO STORE BRAND TASTING PICKLES."

Harold's 2X Habanero Dill



These pickles' roots are straight from the sandhill farms of western Oklahoma and Frances Cowley's recipe. Harold then smuggled them to Texas, where he at that point decided to add Mexican grown fresh peppers. Seasoned with zesty butterflied habanero peppers, these will delight anyone who likes spicy foods. Best described as firm but gentle, Harold's 2X contain 2 butterflied fresh habanero peppers in the same garlic and dill base that Frances Cowley possesses. Hard to believe a pickle the caliber of Frances Cowley can be improved on but if you like spicy, salty and garlic these are for you. From enhancing your favorite dishes to cocktails such as Bloody Mary's and Martini's these pickles are it. All natural fresh ingredients. If you can't handle spicy these aren't for you.

WINNER BEST NEW PRODUCT ZESTFEST 2011



Harold's 4X Habanero Dill

Same as 2X but CRAZIER because Harold put 4 butterflied habaneros in these. If you like spicy foods you are going to drool over these. Spicy, a bit salty, garlicky, absolutely indescribable.