

The Real Dill

If you had told us that we'd eventually start a pickle company, we'd have laughed at you. But as life often goes, one thing led to another, and our pickling hobby spiraled out of control, evolving from a part-time obsession into a full-time business.

It all started with us making pickles just for fun. Then one day, as we bit into a batch of what would later become our Jalapeño Honey Dills, we had a "Pickle Epiphany." The pickles had an incredible depth of flavor, unbelievable crunch, and gorgeous presentation. We were hooked, and that's when our hobby started turning into an obsession.

For the next year and a half, we spent our free time dreaming up new pickle recipes and honing our craft. After giving out a batch as the favor at Justin's wedding, the guests' feedback confirmed that we were onto something special.

So in 2012, we dove in head first by joining the local farmers market circuit and quitting our jobs soon after. Telling friends and family that we left our jobs to "make pickles" - and maintain a straight face while saying it - was not easy! But, our passion for pursuing this dream was only matched by our stubbornness.

As time progressed, our small product lineup grew, leading us to the happy accident that is now our famed Bloody Mary Mix. Our pickling process results in a delicious and refreshing cucumber-infused water, so instead of dumping it down the drain we built a Bloody Mary mix recipe highlighting it as the star ingredient. What we didn't know is that people would eventually recognize us for our Bloody Mary Mix more than our pickles, causing us to joke that we're no longer just a pickle company, but a Bloody Mary company with a pickle problem!

But we care about more than just pickles and Bloody Marys, and we have challenged ourselves to build this business in a way that makes a positive impact on our environment and our community. We're proudly a zero food-waste company that diverts over 30,000 lbs of food scraps annually away from the landfill and into the capable hands of a local nonprofit partner that composts it for their urban farming initiatives. Additionally, we partner with one local nonprofit each year through our Charitable Partner Program in order to achieve our goals of giving back through community outreach and fundraising.

Thank you for being a part of this wild adventure and making all of this possible. We're so grateful to everyone who has supported us along the way and, we look forward to working with you!

Tyler DuBois and Justin Park



At The Real Dill, we're relentlessly committed to making the absolute best products of their kind, and when it comes to quality, we make no compromises. Our quirky pickle treats are made with an obsessive attention to detail and the freshest ingredients that you'd find in your garden or pantry. We proudly handcraft all of our products in small batches from scratch, in Denver Colorado, with care, intention, and love.



A Mountain of Flavor Awaits
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