



Spicy Caribbeans



We believe that food has the ability to transport us, taking us on a journey around the globe. The Passport Series - consisting of four extremely limited pickle annual releases - explores distinctive flavors from cuisines around the world.

Island jerk spices deliver an assertive and peppery punch

Something magical happens when you combine thyme, cinnamon, allspice, onions, and hot peppers. We dreamt up the Spicy Caribbeans to bring the island vibes to our Colorado mountainside. Highlighting the explosive flavors we love about Jamaican cuisine, this formidably complex pickle has a fiery kick that warms you like the tropical sun.

SIZES



AVAILABILITY



Ingredients: cucumbers, water, vinegar, sugar, salt, onion, spices, habanero, garlic, thyme



TASTING NOTES

- Made with Jamaican Jerk spices: fresh thyme, cinnamon, and allspice
- The brine is a magic potion when used in marinades

Visit therealdill.com/reps for more info

TESTIMONIALS



"I wasn't expecting this many flavors in my mouth right now", my roommate said as she bit into a Spicy Caribbean. Honestly, these are amazing; perfect amount of subtle sweetness and heat. They are packaged so beautifully, and I would get them again in a heartbeat."
- Adam K

"I love these pickles. Spicy Caribbean does it for me every time."
- Damian F

"The Spicy Caribbeans are the best pickles I have ever ate. The spices are spot on and the heat is turned up. Love them."
- Nick V



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 eccentric and inspired products are made with an obsessive attention to detail and the freshest ingredients that you'd find in your garden or pantry. We proudly handcraft everything in small batches from scratch, in Denver Colorado, with care, intention, and love.



A Mountain of Flavor Awaits

MADE 100% FROM SCRATCH IN DENVER CO

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