



Foothill
FARMS®

**1STEP
PICKLE®**

**READY-MADE
PICKLING MIX**

**POUR.
CHILL.
YUM.**



MENU MENTIONS
OF PICKLED FOODS
IN FOODSERVICE
OPERATIONS ARE
FORECASTED TO GROW TO

44.7%

IN Q3 OF 2025 IN
TOTAL US.

Source: Technomic, Q3, 2023



*Pickling
Made
Easy!*



253M

AMERICANS ARE
PREDICTED TO
CONSUME PICKLES A
YEAR BY 2024

Source: U.S. Census data and Simmons
National Consumer Survey
statista.com



**START WITH 1 JUG OF OUR
READY-MADE PICKLING MIX &**
Discover all the Pickling Possibilities!

PICKLING HAS NEVER BEEN EASIER. Add one jug to prepared veggies for endless possibilities. From appetizers and sandwiches to charcuterie boards and epic Bloody Mary bars, pickles and pickled veggies, upgrade basic dishes with spice and tang giving your customers tasty options to customize their meals.

**1STEP
PICKLE®**

POUR OVER FRESH VEGGIES
MAKES 1 GALLON



Basic 1 STEP PICKLE® RECIPE

PREPARE and PROCESS pail and lid.
WASH cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers into spears or slices, and pack tightly in pail.
WHOLE CUCUMBERS ARE NOT RECOMMENDED.
SHAKE & POUR Ready-Made Pickling Mix directly over veggies, leaving 1/2-inch headspace. Secure the lid.
REFRIGERATE pail immediately. For best results, keep refrigerated for at least 8 hours before consuming. Keep prepared product refrigerated and consume within 1 week.

FOOTHILLFARMS.COM



BREAD & BUTTER MARINATED CHICKEN

Yield: 10 pounds of steak or chicken pieces

INGREDIENTS

- 6 lbs. cucumbers (pickling cucumbers preferred)
- 1 Gallon Foothill Farms® 1 Step Pickle® Bread & Butter Ready-Made Pickling Mix- F552-B3700
- 10 lbs. steak or chicken pieces
- 1 gallon water

INSTRUCTIONS

1. Prepare and Process pail and lid.
2. Wash cucumbers and drain. Cut 1/16-inch slice off blossom end and discard. Cut cucumbers into spears or slices, and pack tightly in pail.

Whole Cucumbers are not recommended.
3. Shake and pour Foothill Farms® 1 Step Pickle® Bread & Butter Ready-Made Pickling Mix directly over prepared cucumbers, leaving 1/2-inch headspace. Secure the lid.
4. Refrigerate pail immediately. For best results, keep refrigerated for at least 8 hours before consuming. Keep prepared product refrigerated and consume within 1 week.

TO MARINATE MEAT

1. Combine 1 gallon Foothill Farms® 1 Step Pickle® Bread & Butter Ready-Made Pickling Mix with 1 gallon of water.
2. Add steak or chicken pieces. Ensure they are submerged.
3. Refrigerate 6-24 hours depending on the desired intensity of flavor.
4. Remove meat from brine and cook as desired to a safe internal temperature. (This product has a high sugar level and may burn if cooked on a high heat setting.)

MADE WITH:

**Foothill Farms® 1 Step Pickle®
Bread & Butter Ready-Made
Pickling Mix
F552-B3700**



CHERRY HABANERO PICKLE FRIES

Yield: 6 pounds

INGREDIENTS

Pickle Sub Recipe:

- 6 lbs. pickling cucumbers, washed and drained
- 1 gallon Foothill Farms® 1 Step Pickle® Cherry Habanero Flavored Ready-Made Pickling Mix With Other Natural Flavor – F551-B3700
- 6 cups dry all-purpose batter mix
- 4 cups water

INSTRUCTIONS

Pickles:

1. Slice ends off cucumbers. Cut into spears to resemble standard cut French Fry. Pack tightly in prepared pail or plastic container.
2. Shake and pour Foothill Farms® 1 Step Pickle® Cherry Habanero Flavored Ready-Made Pickling Mix With Other Natural Flavor directly over cucumbers, leaving 1/2-inch headspace; secure lid. Refrigerate immediately. For best results, keep refrigerated for at least 8 hours before using. Refrigerated pickles need to be consumed within one week.

Pickle Fry Batter:

1. Whisk batter mix and water together until well combined, according to manufacturer's instructions.

Pickle Fries:

1. Preheat deep fryer to 350°F.
2. Drain pickles in a colander. Transfer to a paper towel lined surface and pat dry.
3. Dip pickle fries into the batter to coat completely.
4. Carefully add fries to the basket of a deep fryer. Cook until golden brown, about 2-3 minutes.
5. Remove and let drain.
6. Serve with prepared Foothill Farms® Ranch Dressing & Seasoning Mix.

MADE WITH:

**Foothill Farms® 1 Step Pickle®
Cherry Habanero Flavored Ready-Made
Pickling Mix - With Other
Natural Flavor
F551-B3700**



PICKLE RANCH DRESSING

Yield: 24 cups

INGREDIENTS

- 1 (3.2 oz) packet Foothill Farms® Ranch Dressing & Seasoning Mix- V400-JA190
- ½ gallon (64 fl oz) buttermilk
- 4 cups dill pickle brine, from bucket of prepared Foothill Farms® 1 Step Pickle® Kosher Dill Ready-Made Pickling Mix – F550-B3700
- ½ gallon (64 fl oz) mayonnaise
- 4 2/3 cups finely chopped prepared Foothill Farms® 1 Step Pickle® Kosher Dill Ready-Made Pickles

INSTRUCTIONS

1. Mix Foothill Farms® Ranch Dressing & Seasoning Mix, buttermilk and pickle brine together in a large bowl until well combined.
2. Stir in mayonnaise and finely chopped pickles.
3. Cover and refrigerate 3 to 4 hours. Stir before using.

MADE WITH:

**Foothill Farms® 1 Step Pickle®
Kosher Dill Ready-Made
Pickling Mix
F550-B3700**

THE GLOBAL
PICKLING MARKET
PROJECTED TO
REGISTER A CAGR OF
+3.4%
OVER THE NEXT
4 YEARS

Source: ReportLinker.com,
Mordor Intelligence LLP,
January 2021



1STEP PICKLE®

READY-MADE
PICKLING MIX

4 EASY MIXES

For a Tangy Menu Upgrade

Easy to
Prepare

Effortless
Versatility

Made from
Scratch Taste

Shelf Stable
24 Months*



CHERRY HABANERO FLAVORED

With Other Natural Flavor

Ready-Made Pickling Mix | F551-B3700

Ingredients: Water, White Distilled Vinegar, Salt, Contains 2% Or Less Of Each Of The Following: Sugar, Dehydrated Vegetables (Red Bell Pepper, Garlic), Natural Flavor, Malic Acid, Spice Extractive.

Qty: 1 gallon jug



BREAD & BUTTER

Ready-Made Pickling Mix | F552-B3700

Ingredients: White Distilled Vinegar, Sugar, Water, Salt, Contains 2% Or Less Of Each Of The Following: Spice (Includes Mustard Seed, Celery Seed), Dehydrated Onion, Maltodextrin, Spice Extractives (Includes Turmeric Extract), Citric Acid.

Qty: 1 gallon jug



KOSHER DILL

Ready-Made Pickling Mix | F550-B3700

Ingredients: Water, White Distilled Vinegar, Salt, Maltodextrin, Contains 2% Or Less of Each Of The Following: Dehydrated Garlic, Spice (Includes Mustard Seed), Spice Extractives (Includes Turmeric Extract), Citric Acid.

Qty: 1 gallon jug



SPICY GARLIC FLAVORED

With Other Natural Flavor

Ready-Made Pickling Mix | F553-B3700

Ingredients: Water, White Distilled Vinegar, Salt, Contains 2% Or Less Of Each Of The Following: Dehydrated Vegetables (Garlic, Jalapeno Pepper), Spice (Includes Mustard Seed), Natural Flavor, Spice Extractives (Includes Turmeric Extract), Garlic Extract, Citric Acid.

Qty: 1 gallon jug

Nutrition Facts

About 223 servings per container

Serving size 1 Tbsp (15mL)

Amount per serving

Calories 0

% Daily Value

Total Fat 0g 0%

Sodium 530mg 23%

Total Carbohydrate 0g 0%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

Nutrition Facts

About 219 servings per container

Serving size 1 Tbsp (15mL)

Amount per serving

Calories 20

% Daily Value

Total Fat 0g 0%

Sodium 240mg 10%

Total Carbohydrate 5g 2%

Total Sugars 5g

Includes 5g Added Sugars 10%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

Nutrition Facts

About 226 servings per container

Serving size 1 Tbsp (15mL)

Amount per serving

Calories 5

% Daily Value

Total Fat 0g 0%

Sodium 360mg 16%

Total Carbohydrate 1g 0%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

Nutrition Facts

About 226 servings per container

Serving size 1 Tbsp (15mL)

Amount per serving

Calories 0

% Daily Value

Total Fat 0g 0%

Sodium 560mg 24%

Total Carbohydrate 0g 0%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

FIND MORE INFO & RECIPES AT FOOTHILLFARMS.COM
CONTACT US AT 800.442.5242 OR FOOTHILLFARMS.COM/CONTACT

*When stored unopened in a cool, dry place.

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