

TYMEK'S



DILL PICKLES

Regular & Hot

- authentic traditional recipe
- Ontario grown cucumbers
- naturally fermented
- no vinegar added
- ½ of the salt level compared to leading competitors
- made with natural whole garlic
- no preservatives
- non pasteurized
- source of friendly bacteria
- healthy alternative to commercial pickles

"NATURALLY THE BEST"

We all know the value of good-tasting, nutritious food. At TymeK's we use only locally grown vegetables and run our production according to traditional recipes. We do not add any preservatives or artificial ingredients and there is no pasteurization involved, as a result, all our products provide a rich source of probiotic and Vitamin C goodness. TymeK's Natural Foods has been supporting Ontario farmers for 25 years. Our unique and authentic products are available to you right here in the GTA or through one of our many clients across Ontario. Our products have been recognized and awarded multiple times by the National Post in best product and best quality category.

DILL PICKLES

Nutrition Facts Valeur nutritive

Serving Size/Portion serving 1 Pickle(30g)

Amount Teneur	% Daily Value % valeur quotidienne
------------------	---------------------------------------

Calories / Calories 4

Fat / Lipides 0.0 g **0 %**

Saturated / saturés 0 g **0 %**
+ Trans / trans 0 g

Cholesterol / Cholestérol 0 mg

Sodium / Sodium 200 mg **8 %**

Carbohydrate / Glucides 1 g **0 %**

Fibre / Fibres 0 g **0 %**

Sugars / Sucres 0 g

Protein / Protéines 0 g

Vitamin A / Vitamine A **0 %**

Vitamin C / Vitamine C **0 %**

Calcium / Calcium **2 %**

Iron / Fer **2 %**

DILL PICKLES - REGULAR

Ingredients: cucumbers, water, dill-weed, coarse kosher salt, garlic, calcium chloride, spices (may contain traces of wheat/soy beans)

DILL PICKLES - HOT

Ingredients: cucumbers, water, dill-weed, coarse kosher salt, garlic, calcium chloride, chili pepper, spices(may contain traces of wheat/soy beans)

DILL PICKLE SOUP

INGREDIENTS

- 2 tablespoons butter
- 1 medium onion, halved and sliced
- 6 cups chicken or vegetable broth
- 4 large Tymek's dill pickles shredded (3 cups) or Tymek's Dill Pickle Soup Base
- 2/3 cup liquid from pickle jar or water
- 4 large potatoes, peeled and cut into 1/2-inch cubes
- 4 bay leaves and 6 all spice
- Optional 1 tablespoons all-purpose flour
- 150 ml heavy cream
- Salt and black pepper to taste
- Chopped fresh dill for garnish

PREPARATION

- Melt butter in a large pot. Saute onion until translucent, about 3 minutes add shredded Tymek's pickles. Saute together for 10 min
- Add broth and potatoes. Bring to a boil, reduce heat and simmer until potatoes are tender, about 20 minutes.
- Blend flour with cream. Pour tempered cream into hot soup, whisking constantly until it comes to a boil. Reduce heat to low and simmer 3 minutes or until slightly thickened. Adjust seasoning and garnish with fresh dill.

ADDITIONAL SUGGESTIONS

- You can enjoy our pickles on your favorite burger
- Must have ingredient in a potato salad
- Make it statement on your antipasto platter with Tymek's pickles
- Pickle juice is old fashion remedy used for the hangover

STORAGE INSTRUCTIONS

Keep refrigerated

Do not freeze

PACKAGING OPTIONS

Bulk Pails: 20L, 10L, 5L

1L X 12 CASE

2L X 6 CASE



TYMEK'S

TYMEK'S - The Polish Tradition
9 Advance Road, Toronto, ON M8Z 2S6
416-234-1943
info@tymekspickles.com
tymekspickles.com