



## From the Delta Quadrant to Your Lips: How to Make Kool-Aid Pickles!

By James Boo

It's common knowledge that many of the finer foods in life derive their grace from the combination of sweet and savory. Pork chops and applesauce, prosciutto and melon, chicken and waffles, Chinese sausage, fried green tomatoes, honey buttered biscuits, pineapple fried rice, chocolate covered pretzels and Texas red BBQ sauce on a slice of smoked beef brisket are just a few examples of the beautiful balance achieved through the union of these flavors.

It's also common knowledge that the more ambitious among us feel no need to stop at the boundaries of "society" when it comes to food. What about chili coated mangos? Tortilla chips and Nutella? Chik patty and jam sandwiches? Bacon peanut butter chocolate chip cookies? To those who make a point of boldly going where no taste buds have gone before, I present the greatest of flavor mashups: the Kool-Aid Pickle.

This Southern delight, which made *the New York Times* last May as a countertop classic in the making, takes ten minutes to prepare and a week to arrive. All you need to try it out is a quart jar (an authentic mason jar screams class, but anything will do), a packet of Kool-Aid, a cup of sugar, and all the pickles you can muster. The flavor of Kool-Aid is your call, but I

can personally attest to the excellence of cherry, grape and tropical punch. Prepare the Kool-Aid in the quart jar at double strength: one packet of Kool-Aid and one cup of sugar should be enough for two quarts. Some Kool-Aid pickle recipes call for a second cup of sugar, but sometimes discretion really is the better part of valor.

Next, extract the pickles from the brine. Any type of pickle will do, but I use Clausen Kosher Dill Minis to ensure that I can serve my Kool-Aid pickles at high society dinner parties or fling them at bullies with rubber bands. If you want to be certain that the Kool-Aid will permeate the ironclad hide of your pickles, slice them in half or poke holes in them with a fork. Drop the pickles into the Kool-Aid, seal the jar, and place it prominently in your refrigerator to remind everyone in your household that the human race is indeed capable of evolution.

The pickles will take a week to steep. During this time, make sure to stir the Kool-Aid once a day. This prevents the sugar from sinking to the bottom of the jar. It also allows you to suffer the foul stench of progress. Don't be fooled by this fearsome scent. Simply imagine how you'll feel when the Kool-Aid Man turns into the Hulk and delivers a flavor uppercut straight to your brain. OH YEEEEEEAH!



When one week has passed, invite your neighbors over for a Kool-Aid pickle party! The flavor may be too intense for some, so serve your pickles with Flaming Hot Cheetos as a garnish. Their spicy kick is a perfect foil to the lingering hyper tang of Kool-Aid and brine, and once you throw a cold beer into the picture you'll be able to experience the rare achievement of total taste bud activation.

If you're anything like I am, you'll have made it to this point of the article. Now that you're equipped with the newest culinary secret of the Mississippi Delta, the only task that remains is to find a mason jar and get pickling! The final frontier awaits.

*When James isn't juggling dry ice for Ice Cream Man, he writes about his ongoing love affair with pork chop sandwiches on the internet. Follow along with his adventures and reviews at [theeatenpath.com](http://theeatenpath.com).*



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A woman is shown wearing a white t-shirt with a cartoon duck on it. The background is a brick wall with the 'Ice Cream Man' logo. At the bottom, there are several cartoon illustrations: a girl riding a horse, a purple octopus, a yellow duck on a log, a pink pig, a yellow dog, and a brown dog riding a horse.