



Culinary Heritage Awards Category Pickles

Kimchi, cortado, bread and butter pickles: all vinegar and lacto-fermented savories made around the world from real ingredients that are responsibly foraged or grown without the use of synthetic inputs are eligible for the Culinary Heritage Pickles Award. So it's time to find Grannies best recipes now!

Standards

In order to be eligible for a Culinary Heritage Award, pickles entries must meeting the following standards:

- Made in the producers region and produced with traditional methods and/or traditional recipes.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Free of genetically modified ingredients.
- Made with preferably domestic, but non-petroleum based vinegar, where vinegar is used.
- Made with ingredients that are foraged or grown:
 - Locally.*
 - With respect for seasonality.*
 - Without the use of synthetic inputs, including herbicides, pesticides, fungicides or fertilizers.
- Made by a producer that is an upstanding member of the Culinary Heritage community, committed to traditions, equity, inclusion, and justice in all levels of their business.

*Ingredients that make up less than 2% of the product, such as spices, may be sourced from farther afield.

Subcategories

Additionally, pickles entries must fit within one of the following subcategories:

- Olives
- Vinegar-Fermented
- Lacto-Fermented
- Salted