

Spicy Pickle Juice Shots: The Zesty, Fiery Mocktail Appetizer You Need to Try

The Ultimate Spicy Pickle Shot: A Bold, Tangy, and Fiery Flavor Bomb



SPICY PICKLE SHOT

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INGREDIENTS

Spicy Dill Pickle Juice: Look for a high-quality "Zesty" or "Spicy" dill brand. If you only have regular juice, don't worry—we'll add the heat.

Hot Sauce: Choose a vinegar-based sauce like Tabasco or Frank's RedHot for that classic buffalo-style sting.

Fresh Lime Juice: Used for sticking the rimming salt and adding a bright citrus note.

Chili Powder or Tajín: For that beautiful, fiery red rim.

Garnish: Fresh jalapeño slices or a pinch of red chili flakes.

DIRECTIONS

- Prep the : Glassware:** Start by prepping your shot glasses. Take a lime wedge and run it around the rim of each glass.
- Spice the : Rim:** On a small saucer, spread out your chili powder or Tajín. Dip the wet rim of the glass into the spice, twisting slightly to ensure an even, fiery coat.
- The : Mix:** In a cocktail shaker filled with plenty of ice, combine 1 oz of the spicy dill pickle juice and a generous dash of hot sauce.
- Chill it : Down:** Shake the mixture vigorously for about 10-15 seconds. You want the juice to be ice-cold to help mellow the intensity of the brine.
- The : Pour:** Carefully strain the mixture into your prepared shot glasses, being careful not to wash away the spiced rim.
- Garnish and : Serve:** Top with a thin slice of fresh jalapeño or a sprinkle of chili flakes. Serve immediately while frosty.

SWAPS & NOTES

The Juice: If you find the juice too salty, you can cut it with a splash of filtered water or even a little bit of cucumber juice for a fresher finish.

The Heat: For a smoky vibe, swap the chili powder on the rim for smoked paprika.

Sweet & Spicy: If you want a "swicy" (sweet and spicy) version, use the juice from "Bread and Butter" pickles instead of Dill.

Step-by-Step Instructions Prep the Glassware: Start by prepping your shot glasses.

TIPS FOR SUCCESS

Keep it Cold: A lukewarm pickle shot is a no-go.

Keep your jar of pickle juice in the back of the fridge (where it's coldest) until the moment you are ready to pour.

Quality Brine Matters: The best shots come from fermented pickles or high-end refrigerated brands.

The shelf-stable jars often have more yellow dye and less "real" dill flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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