

Fiery Pickle Juice Shot Recipe with Hot Sauce & Lime

If you love bold flavors that wake up your taste buds, this



TIME
5 min

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INGREDIENTS

1 oz spicy dill pickle juice
Dash of hot sauce
Lime juice (for rim)
Chili powder (for rim)
Jalapeño slice or chili flakes for garnish

DIRECTIONS

- 1. Rim the Glass:** Coat the rim of a shot glass with lime juice. Dip into chili powder until evenly coated.
- 2. Chill the Shot:** Fill a cocktail shaker with ice. Add spicy dill pickle juice and a dash of hot sauce.
- 3. Shake:** Shake vigorously until well chilled-about 10-15 seconds.
- 4. Strain & Garnish:** Strain into the prepared shot glass. Garnish with a jalapeño slice or sprinkle of chili flakes. Serve immediately.

SWAPS & NOTES

Extra heat: Add a pinch of cayenne or a splash of habanero hot sauce.

Milder version: Use regular dill pickle juice and reduce the hot sauce.

Smoky twist: Substitute chili powder with smoked paprika or Tajín seasoning.

Make it boozy: Add 1 oz vodka for a spicy pickle shooter variation.

TIPS FOR SUCCESS

Use fresh lime juice for the brightest flavor.

Chill your shot glass beforehand for an extra refreshing finish.

Taste before serving and adjust heat levels to preference.

If making multiple shots, pre-rim glasses in advance to speed things up.

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Original recipe: <https://chefmaniac.com/fiery-pickle-juice-shot-recipe-with-hot-sauce-lime/>