

# savor this ... pickles

Whether it's farmer's market beets, backyard beans, or chile peppers from those pots on your windowsill, the bleak months of winter are the perfect time to enjoy vegetables you thought to pickle when they were in season. Didn't have that kind of time? Boulder-based MM Local did some pickling for you. Get these naturally sweet and perfectly piquant Longmont-grown peppers at St. Kilian's Cheese Shop in Highland (7.5 ounces, \$6). At Argyll gastropub in Cherry Creek, owner Robert Thompson uses his Mississippi mother's recipe to pickle an assortment of cauliflower, carrots, zucchini, eggplant, and other goodies from his vegetable garden for a pub snack (\$5).

[mmlocalfoods.com](http://mmlocalfoods.com), [stkilianscheeseshop.com](http://stkilianscheeseshop.com), [argyllpub.com](http://argyllpub.com)