

## Pam's Sweet and Spicy Pickles

- 1 gallon jar of sliced hamburger dill pickles
- 1 2 ounce bottle of Tabasco
- 5 pounds sugar
- 1 small jar of minced garlic or one large bulb, peeled and minced

Drain pickles well.

Make a mixture of Tabasco, sugar, and garlic. Stirring with a spoon works, but a hand mixer makes the job much easier.

Using the jar the pickles originally came in, layer pickles, sugar mixture, etc. until all of the pickles are back in the container. If all the sugar does not fit, leftovers can be added later. Close lid tightly. After adding to the pickles, the sugar mixture will turn to liquid very quickly and make its own syrup. Turn the jar over daily for seven days and taaa daaa—you have Sweet and Spicy Pickles! Put into small jars, if desired.

From Pat Oakes via Pam Craig