

Hot Momma Pickles

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INGREDIENTS

- 17-24 oz Jar Dill Pickle Slices
- 1 Cups Sugar
- 3 Garlic Cloves, diced
- 1 Tbsp Hot Momma Seasoning, mild or fiery

DIRECTIONS

Drain the juice from pickles. Mix sugar, garlic and seasoning. In a tall container, begin assembling the layers. Begin with a layer of pickles. Cover with sugar mixture. Keep layering until out of pickles. Top with any remaining sugar mixture. Cover and leave on the counter for an hour or so until sugar begins to liquify. Shake container to gently mix. Let marry a few hours or overnight for optimum taste. Refrigerate any leftovers. Ac-salsa-rize!