
Crunchy Sweet Pickles

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Nettles Island Cooking in Paradise - 2014

1 jar (48 ounce) kosher dill pickles, drained and rinsed well (rinse the jar for storing pickles)

1 teaspoon pickling spice

3 cups sugar

1 cup apple cider vinegar

1 cup water

1 cup finely chopped onion

In a saucepan over low heat, cook the mixture of pickling spice, sugar, cider and water just to melt the sugar. Chop the pickles into bite-size chunks.

Layer the pickles and onion in the rinsed jar until full. Pour the sugar mixture over the pickles. Make sure the top is screwed on tight.

Refrigerate and give the jar a shake daily to mix.

The pickles will be ready to eat in one week.

Condiments, Sauces

Per Serving (excluding unknown items): 2426 Calories; 1g Fat (0.3% calories from fat); 2g Protein; 629g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 21mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 1 Fruit; 0 Fat; 40 Other Carbohydrates.