

# Fire and Ice Pickles

*Julie Stephenson*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

*1 jar (46 ounce) whole dill pickles  
2 cups sugar  
1 tablespoon Tabasco sauce  
1/4 teaspoon dried red pepper flakes  
2 cloves garlic*

**Preparation Time: 15 minutes**

**Cook Time:**

Drain the pickles and slice into rounds.

In a large bowl, combine the pickles, sugar, hot sauce and pepper flakes. Stir well. Cover and let stand for two hours, stirring occasionally.

Spoon the pickles into canning jars. Add a clove of garlic to each jar.

Store in the refrigerator.

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Per Serving (excluding unknown items): 1560 Calories; trace Fat (0.0% calories from fat); trace Protein; 402g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 71mg Sodium. Exchanges: 1/2 Vegetable; 27 Other Carbohydrates.