

## Sweet Pickles



Drain juice from pickles. Fill jar with cold tap water and drain three times. Cut end of pickles off and then cut into  $\frac{1}{2}$  inch slices. Place in glass bowl. After cutting half of pickles sprinkle half of the sugar over the pickle slices. Cut remaining pickles and sprinkle the remaining sugar over the slices. Let the bowl set out for approximately 4 hours. Occasionally stir the pickles with a wooden or plastic spoon. Then pickles will develop their own juice as the sugar dissolves. Once all the sugar dissolves place pickles back in the jar and refrigerate. Serve pickles cold.

If you have more than a quart 32 oz of pickles make sure to increase the sugar in proportion.

1	Quart Jar Kosher Dill Pickles		
1	Cup Sugar		