

### Sweet Garlic Pickles\*

1 Gallon Jar of whole SOUR pickles

1 (5lb.) Bag of sugar

1 Head of garlic (use at least half of the cloves, more if you like garlic)

1-2 Tbs. Mustard seed

1-2 Tbs. Peppercorns

\*notice this recipe has only 5 ingredients

The hardest part is finding a gallon (huge) jar of Whole Sour Pickles. Debbie and I went online and found that for her city Walmart was the place to get them. Here in SC that isn't the case. I have to go to NC to find them! So search them out.

You need the larger, whole pickles so you have to get the gallon sized jar for this to work.

Empty the juice and pickles out of the jar. Cut off the ends of the pickles. Discard the ends. Slice pickles into 1/4" or 1/2" slices. Put slices back into empty jar.

Fill the jar with as much sugar as it will hold. The pickles will release their liquid. Once that is dissolved, or has started to turn into liquid add as much sugar as will fit, pour more sugar into the jar until all sugar is in the jar. You might need to turn the jar upside down or roll it around to move the sugar. Be very careful, since this would make a ginormous mess if it spilled out! (I put it in the sink to roll)

It could take awhile to dissolve. Don't rush it.

Once the jar is full of liquid and all sugar has dissolved, add the garlic, mustard seed and peppercorns. In a day (or a few hours) they are ready to eat. Just depends on how long your taste buds can wait!

This recipe came to me from the Queen, Adelaide Rush of Virginia Beach, Va. (she is a Queen to me)