

# Heritage Recipes

You can share old family recipes and traditions

## Fire and Ice Sweet Pickles

From Susie, originally published in Southern Living

This recipe came from old Southern Living magazine many years ago. I use the pickle juice from this recipe in my mother's potato salad recipe\*. And I have reduced the amount of sugar, adding Splenda instead. (Editor's Note: There are different versions of this recipe on the Internet plus a video on making them on YouTube)

### FIRE & ICE SWEET PICKLES

2 ea 32oz. jars of Hamburger Sliced Dill Pickles - drain & discard all juice.....Save the jars!

4 c Sugar or may substitute with 2 c Splenda for Baking, which is 50% sugar. I wouldn't use regular Splenda here, however. It won't bring out the extra juice well enough from the pickles.

2 Tbs Bottled hot sauce ( I like Louisiana Hot Sauce brand)

1/2 tsp Dried Red Pepper Flakes

2-3 tsp Fresh Minced Garlic & Dehydrated Minced Onion

Combine all ingredients in a large bowl, stirring together well. Cover & let stand, at room temp., for at least 2 hours.....stirring occasionally. (New juice will form during this time.) Spoon pickles into 2 leftover jars. Pour juice equally into both jars. Cover with original lids & store in the refrigerator. Pickles will be crunchy, sweet & spicy and are great on hamburgers, or on the side! Also good, chopped into Chicken, Tuna or Salmon Salad.

\* Altie's Old Fashioned Sweet Tasting Potato Salad With Dressing from at [HeritageRecipes.com](http://HeritageRecipes.com)

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