

Hot Sweet Pickles

1 gallon sliced dill pickles

4-5 cloves of garlic

1 bottle tobacco sauce
(I use $\frac{1}{2}$ - $\frac{3}{4}$ bottle)

5 lbs sugar

(I use 5 cups)

Drain pickles - do not
rinse.

Layer pickles ^{2 inches}, sugar, ^{$\frac{1}{2}$ cup per layer} garlic
& tobacco sauce back in
jar. 4-5 layers

Let set 1 week

Turn jar over every day.