



## Ingredients:

- 2 tsp Andy's World Famous HeatYourMeat™
- About 2 lbs pickling pickles
- 4 cups water
- 1/4 cup kosher salt
- 6 cloves garlic
- 1 tbs pickling spice
- 2-4 sprigs fresh dill

## Instructions:

1. Wash cucumbers and slice off stem and blossom ends.
2. Wash 2 wide mouth mason jars.
3. Place 1 tsp HeatYourMeat™, 3 cloves garlic, 1-2 sprigs of dill and 1/2 tsp pickling spice into each mason jar.
4. Tightly pack cucumbers into prepared jars.  
\*if cucumbers are large you may have to slice them in half or even into spears.
5. Mix water and salt in a large bowl and stir until dissolved.
6. Pour enough salt water into each jar to cover cucumbers.
7. Seal and refrigerate for 5-7 days.
8. Makes 2 quarts.

These pickles are just down right AWESOMENESS!