

Our contribution to Global "WARMING"

1 pound sliced cucumbers
1 teaspoon HeatYourMeat™
1 1/2 cups white vinegar
1 1/3 cups sugar
1 cup water
2 tablespoons salt
2 teaspoons dried dill

Place cucumbers, packed tightly, into a cleaned 32 oz mason jar.

Put remaining ingredients into a saucepan and bring to a boil.

Cook for one minute or until sugar is dissolved.

Pour hot vinegar mixture into mason jar filled with cucumbers.

Cap Mason Jar and allow to cool naturally.
Allow 2-3 days before consuming.
Refrigerate after opening and enjoy!!

You can also chop or shred cucumbers to make a spicy and sweet relish