

Hot Pickle GGMS

THM-Friendly: SIPPER

- 8 oz. plain seltzer (I used Topo Chico)
- 2 Tbsp. concentrated pickle juice (or 3 Tbsp. from a jar of dill pickles)
- 1/8 tsp. powdered ginger (you can use a Tbsp. of ginger juice if you prefer)
- 1 Tbsp. apple cider vinegar
- 2 - 3 shakes of hot sauce (to your liking)

Pour seltzer over ice, leaving room for the pickle juice mixture.

Mix pickle juice, ginger, and ACV together and pour over the seltzer and stir gently.

Add a couple of splashes of hot sauce and stir!!

enJOY!

