

WATERMELON RIND PICKLES

Yield: About 3 1/2 cups

Unit	Ingredient
1 – 4 lb.	Watermelon, Quartered
8 cups	Water
2 Tbls + 2 Tsp	Coarse Salt
2 cups.	Sugar
1 1/4 cups	Apple Cider Vinegar
8 each	Whole Cloves
8 whole	Black Peppercorns
2 each	Cinnamon Sticks
1/2 Tsp.	Pickling Spice
1/4 Tsp.	Ground Allspice
1/4 Tsp.	Ground Ginger

Preparation

- Cut watermelon pulp from rind, leaving thin layer of pink on rind (reserve pulp for another use. Cut green outer skin from rind; discard.
- Combine 8 cups water and 2 tablespoons salt in large pot; bring to boil. Add rind pieces and boil until tender, about 5 minutes.
- Strain. Transfer rinds to large metal bowl.
- Combine remaining 2 teaspoons salt, sugar and next 7 ingredients in heavy large saucepan. Bring to boil, stirring until sugar dissolves.
- Pour over watermelon rinds in bowl. Place plate atop rinds to keep rinds submerged in pickling liquid.
- Cover and refrigerate at least 8 hours or overnight.
- Strain liquid from rinds into saucepan; bring to boil. Pour over rinds. Cover and refrigerate overnight.
- Repeat straining and boiling of liquid and pour over rinds one more time.

Note: Can be made 2 weeks ahead. Chill in covered jars.

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