

Watermelon Rind Pickles

By Rachel Klosterman



Servings

32– 2 oz each

Prep Time

45 minutes

If you're looking for more ways to reduce food waste, try this easy recipe for Pickled Watermelon Rind! This Southern-inspired snack is sweet, crunchy, and ideal for making ahead.

Ingredients

- 12 cups water
- 2 tablespoons Kosher or pickling salt
- 8 cups peeled watermelon rind (leave a thin layer of pink), cut into 1 x .5 x 2 inch pieces
- 2 cups granulated sugar
- 1 cup apple cider vinegar
- 1 teaspoon black peppercorns
- 1 teaspoon whole cloves
- 1 teaspoon pickling spice
- 1 teaspoon celery seeds
- 1 teaspoon mustard seeds

Instructions:

1. Wash hands before handling food and after any interruption.
2. Wash, rinse, and sanitize all equipment before and after use.
3. Thoroughly wash the outside of the watermelon before slicing it.
4. In large stock pot, bring water and salt to boil over medium heat. Add melon rind pieces and boil until tender (about 5-6 minutes). Strain, reserving liquid, and transfer rinds to a large stainless-steel bowl.
5. In large stock pot, combine the reserved liquid with the remaining ingredients. Bring to a boil over medium high heat, stirring until the sugar dissolves. Simmer for 15-20 minutes until slightly reduced. Pour over watermelon rinds. Cover and refrigerate for one day.
6. The next day, transfer to glass jars and keep sealed in the refrigerator for up to 2 weeks