



## Pickled Watermelon Rinds

Savannah · 28/09/2024



### Prep Time

8 hrs

### Difficult

Medium

### Servings

9 hrs 45 mins

### Description

These quickpickled watermelon rinds are a classic My mother never threw anything away and when it came to summer watermelons were no exception Seeds went in the ground for growing and the rinds were pickled

### Ingredients

- - 3 quarts water -  $\frac{3}{4}$  cup salt - 4 quarts watermelon rind
- white part only
- cut into 1-inch cubes - 2 tablespoons whole cloves -  $\frac{1}{2}$  teaspoon mustard seed - 10 (3 inch) cinnamon sticks
- broken into pieces - 1 quart apple cider vinegar - 2 cups white sugar - 4 drops green food coloring

### Instructions

1. Stir together water and salt in a glass bowl until salt has dissolved. Add watermelon rinds and any additional water needed to cover them. Cover the bowl and refrigerate overnight. Drain watermelon rinds from salted water and place into a large saucepan or Dutch oven. Cover with fresh water. Place over high heat and bring to a boil. Boil rinds for 30 minutes
2. then drain and set aside. Meanwhile
3. tie cloves
4. mustard seed
5. and cinnamon sticks in a piece of cheesecloth. Place into a large saucepan or Dutch oven along with vinegar and sugar. Bring to a boil over high heat
6. then remove from the heat and let stand for 15 minutes. Stir in drained watermelon rind
7. then return to the stove over high heat. Bring to a boil
8. reduce heat to medium
9. and simmer until rind is transparent and syrup is slightly thickened
10. 45 to 50 minutes. Remove and discard the spices after 40 minutes. Stir in food coloring. Ladle into hot sterilized 1-pint jars
11. leaving 1/2 inch of head space. Seal jars with new lids and rings
12. making sure you have cleaned the jar rims of any residue. Process jars under 1 inch of water in a boiling water bath for 10 minutes. Let cool overnight
13. then press down on the lids to make sure they are sealed before storing. Store any unsealed jars in the refrigerator and enjoy those first.