



Watermelon Rind Candy

Savannah · 28/09/2024



Prep Time

10 days

Difficult

Medium

Servings

10 days 1 hr 15 mins

Description

Some call them Watermelon Pickles but grandma called them Watermelon Rind Candy because they are sweet

Ingredients

- - 2 ½ gallons water - 1 tablespoon salt - 2 gallons watermelon rind
- white part only
- cut into 1-inch cubes - 1 quart cider vinegar - 26 cups white sugar
- divided - 28 whole cloves - 14 (3 inch) cinnamon stick

Instructions

1. Bring the water and salt to a boil in a large
2. enamel stockpot over high heat. Add the watermelon rinds
3. and return to a boil. Cook for 20 minutes
4. then drain the rinds in a colander. Bring the vinegar to a boil with 6 cups of sugar. Remove from the heat
5. stir in the watermelon rinds
6. cover
7. and let stand overnight. The following day
8. remove the rinds from the syrup using a slotted spoon
9. and place them into a clean bowl. Set the stockpot onto the stove over high heat
10. add 4 cups of sugar
11. and return the syrup to a boil. Once the sugar has dissolved
12. remove the stockpot from the heat
13. and stir in the watermelon rinds
14. cover
15. and let stand overnight. On day 3
16. repeat the process above
17. using only 2 cups of sugar: remove the rinds from the syrup using a slotted spoon
18. and place them into a clean bowl. Set the stockpot onto the stove over high heat
19. add 2 cups of sugar
20. and return the syrup to a boil. Once the sugar has dissolved
21. remove the stockpot from the heat
22. and stir in the watermelon rinds
23. cover
24. and let stand overnight. Repeat step 3 every day for 6 more days. On day 10
25. sterilize the canning jars
26. rings and lids in boiling water. Pack the watermelon rinds into sterilized jars
27. making sure there are no spaces or air pockets on the sides. Add two cloves and one cinnamon stick to each jar. Return the syrup to a boil
28. and fill the jars to within 1/4 inch of the top. Top with lids
29. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with boiling water. Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Pour in more boiling water if necessary
30. until tops of jars are covered by 2 inches of water. Bring water to a full boil
31. cover the pot
32. and process for 10 to 15 minutes. Remove the stockpot from the heat
33. and let the jars stand in the water for 2 hours off of the heat. Remove the jars from the stockpot and place onto a cloth-covered or wood surface
34. several inches apart
35. until cool. Once cool
36. press the top of each lid with a finger
37. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool