

Pickled Watermelon Rinds By Alisha Rushing on Thursday, August 8, 2013 at 3:21pm

3 Quarts COLD water

1 Cup Salt (I use Sea Salt – just think it taste better)

4 lbs Watermelon Rind (the instructions say to remove all of the pink and all of the green -- I leave it on until it's done cooking giving it a bit more flavor. But then you have to know how to filet it while it is hot.)

ICE

Combine cold water with salt in a very large bowl or VERY CLEAN cooler.

STIR until salt dissolves.

Add RINDS and ICE.

Let sit overnight

DRAIN, RINSE, DRAIN AGAIN.

Mix together

8 C Sugar

4 C Water

4 C Apple Cider Vinegar

5 Cinnamon Sticks

1 T Whole Cloves

Zest of 1 Lemon (cut into strips) - OPTIONAL

Dissolve the sugar in the water and vinegar in a large (NON REACTIVE POT).

When the sugar is dissolved, add the 5 cinnamon sticks, the cloves, and the zest of lemon (if you use it.)

Bring to a boil.

Add WATERMELON RINDS.

Bring to a boil again.

Reduce heat and simmer for 1 – 1 ½ hours (rinds will be translucent).

Refrigerate.

WATER BATH CAN THESE FOR 10 MINUTES.

(I'm assuming you know all you need about this....if not just ask and I'll be glad to help you!)