

Watermelon Rind Pickles



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Tags : Appetizer Medium

Serves 20

Prep Time 30 min

Total Time 3 days

INGREDIENTS

See instructions

See instructions

INSTRUCTIONS

Step 1 :

First:

1. Have 5 qts. of thick watermelon rind.

2. Cut into 1" strips.
3. Peel off the outer layer.
4. Cut away any pink fruit.
5. Cut into 1" square pieces.
6. Parboil the pieces; drain.

Make the syrup.

7 C. Sugar

2 C. vinegar

1/4 ts. oil of cloves

1/4 ts. oil of cinnamon

1. Boil the syrup; pour over rind.
2. Cover, and let stand overnight.
3. Pour off syrup and boil again.

Pour over rind and set overnight again.

4. Third day, boil syrup, add rind, bring to boil again.
5. Can.

(Note: Modern watermelons have thin rinds. This recipe calls for old fashioned watermelons with 3/4" -1" thick rinds!)