

Pickled Watermelon Rinds

Equipment

You will need supplies for jarring. Lots and lots of jarring.

Ingredients

- 4 quarts one-inch pieces of watermelon rind (i.e., cut off the green and much of the pink)
- 3 quarts cold water
- ½ C salt
- 1½ quarts cold water
- Syrup
 - 1½ quarts cold water
 - 3 C vinegar
 - 6 C brown sugar (firmly packed)
 - 3 T each of allspice, whole cloves, cinnamon, and lemon zest

Directions

1. Soak the rind overnight in 3 quarts of cold water with ½ cup salt.
2. Drain and rinse with fresh water.
3. Put this rind in 1½ quarts of cold water and boil about 10 minutes, until tender, then drain.
4. Bring the syrup mixture to a boil and add the rinds, cooking 45 minutes.
5. Seal in jars.