

REFRIGERATOR WATERMELON RIND PICKLES

INGREDIENTS

MAKES 4 pints

Rind from 1 medium watermelon with a little of the pink watermelon flesh remaining,
cut into 1-by-1 1/2-inch pieces

1 cup kosher salt

1 quart apple cider vinegar

4 cups sugar

4 cinnamon sticks

2 to 4 jalapenos, thinly sliced

In a large bowl, layer the rind and salt, alternating the two. Cover with cold water; cover the bowl and refrigerate overnight. Place the rind in a colander and rinse with cool tap water several times, tossing the rinds with your hands.

In a large saucepan, bring the cider vinegar, sugar, and cinnamon sticks to a simmer over medium heat.

Cook, stirring, until all the sugar has dissolved. Add the watermelon rind and jalapenos and boil gently, stirring occasionally, until the watermelon is translucent, about 1 hour.

Place the mixture in sterile mason jars and seal tightly with new lids. The pickled watermelon rinds will keep in the refrigerator for 3 months.