



## Watermelon Rind Pickle

**Servings:** 1l

**Prep Time:** 10min

**Cook Time:** 15min

### Ingredients

- 8 cups water
- 2 tsp coarse salt
- 5 cups peeled watermelon rind (leave a thin layer of pink), cut into 1/2 x 2 inch pieces
- 1 1/2 cups granulated sugar
- 1 cup apple cider vinegar
- 1 tsp coloured peppercorns
- 5 whole cloves
- 1 bay leaf
- 1 cinnamon stick
- 1 tsp pickling spice
- 8 match-stick thin slices (3 cm in length) of fresh ginger

### Directions

1. In large pot, bring water and salt to the boil over a medium-high heat.
2. Add rind pieces and boil until tender for about 5 minutes. Strain.
3. Transfer rinds to a large metal bowl.
4. In a saucepan, combine sugar, apple cider vinegar, peppercorns, cloves, pickling spice, bay leaf, cinnamon stick and ginger.
5. Bring to a boil over a medium-high heat, stirring until sugar dissolves.
6. Simmer for 5 minutes, until slightly reduced.
7. Pour over watermelon rinds. Place a plate over the top to keep rinds submerged in liquid.
8. Cover and refrigerate for one day.
9. Transfer to a glass jar and keep sealed in the refrigerator for up to 2 weeks.

