



WATERMELON RIND PICKLES

- 2 Pounds Watermelon rind, Peeled and cubed
- 1/4 Cup Pickling Salt
- 6 Cups Water
- 1 Teaspoon Powdered Alum
- 2 Cups White Vinegar
- 2 Pounds Sugar
- 1 Lemon, Thinly Sliced
- 1 Stick Cinnamon
- 12 Whole Cloves
- Allspice

DIRECTIONS

1. Soak rind overnight in brine made with salt, 4 cups water, and alum.
2. Drain, rinse and cook slowly in water to barley cover until barley tender – about 20 minutes. Drain.
3. Bring 2 cups of water, vinegar, sugar, lemon, and spices to a boil.
4. Remove spices and pour over rind.
5. Drain and reheat syrup for three mornings, pouring over rind once boiled each day.
6. On the fourth morning, drain and reheat the syrup.
7. Pack pickles in sterilized jars and pour boiling syrup over them.
8. Seal and process in a boiling water bath for 20 minutes.