

Pickled Watermelon Rind

1 lb	watermelon rind, pink flesh and green skin removed then cut into batons
¼ cup	pickling lime
as needed	pipe stock (H ₂ O)
2 cups	cider vinegar
1 lb	sugar
1 Tbsp	kosher salt
8	allspice berries, toasted
6	whole cloves, toasted
1	cinnamon stick, toasted
2 tsp	brown mustard seeds, toasted
2 tsp	coriander, toasted
1 pinch	espelette powder or cayenne
1	tarragon sprig
1	bay leaf

Method of Preparation

1. Combine pickling lime and 64 oz. water to make a brine. Soak the watermelon rind in the brine for two and a half hours.
2. Drain, rinse, and cover with fresh cold water. Simmer the rind in water until tender then drain.
3. Combine 8 oz. of vinegar with 16 oz. of fresh water and soak the rind overnight.
4. In a small stock pot heat the remaining vinegar with 4 ounces of fresh water, sugar, and spices until the salt and sugar is dissolved. Then add the drained rind and simmer the whole mixture for 15 minutes.
5. Jar and process for 15 minutes.
6. Allow to pickle for one week.