

Pickled Watermelon Rinds

<http://thedomesticman.com/2013/03/05/pickled-watermelon-rinds/>



*1/2 lb watermelon rind (about 1/4 watermelon), some flesh still attached
2 cups water
1 tbsp salt
2 cloves garlic
1/2 tsp mustard seeds (optional)
1 sprig fresh dill (optional)*

For my own recipe I kept things simple with just a salt water brine and some garlic, but if you're looking for a more "pickley" taste, adding mustard seeds and fresh dill will do the trick.

To get your brine ready, boil the water, remove it from heat, stir in the salt, and allow to cool to room temperature (should take about 30 minutes). As you wait for the brine to cool, cut up and peel the hard green part of the rind using a vegetable peeler.

Place the cut pieces of watermelon rind into a pint-sized jar along with the garlic cloves (and mustard seeds/dill if you're using it).

Once the brine is cool, pour it into the jar until it's near the lid. I like to put a small dish into the jar in order to push everything down and keep it submerged in water, but it's not totally necessary for a short ferment like this one.

Store in a dark place (preferably pretty warm) for three days and taste it. I liked it at the three-day mark, but decided to give it a couple more days to see how the flavors developed. My instincts proved right – at the five-day mark the taste was much more complex and rewarding, with a tinge of sourness to it.

That's it! After five days the watermelon will have taken on a yellowish hue and a slightly pickled taste, and will have softened enough to eat while keeping a nice crunch to it.

It should stay nice and crisp in the fridge for about three weeks.