

Sweet Pickled Watermelon Rinds

Save your watermelon rind and make quick pickles!

Serve them at your next picnic, pool party, or BBQ.

Ingredients

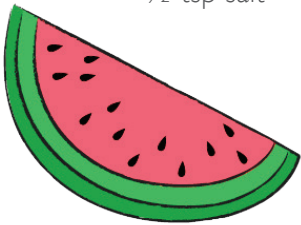
1 baby watermelon

½ c cider vinegar

⅓ c sugar

1 cinnamon stick

½ tsp salt



Directions

- 1 Use a vegetable peeler to remove green peel from watermelon.
- 2 Cut watermelon into wedges.
- 3 Cut white rind away from pink watermelon. (Reserve watermelon for another use.)
- 4 Cut rind into squares until you have 2 cups.
- 5 Combine 2 cups rind, vinegar, sugar, cinnamon stick, and salt in small pot.
- 6 Simmer on medium for 15 minutes, stirring occasionally.
- 7 Carefully transfer mixture into a glass jar. Refrigerate for two hours and up to two weeks. TASTE & SHARE!

