

# CANDIED WATERMELON RIND

*Yield: 6 Portions*

<b>Ingredients</b>	<b>Amounts</b>
Watermelon rind	2 lb.
Salt	½ cup
Water	2 qt.
Sugar	1 cup
White balsamic vinegar	2 cups
Cloves, whole	1 tsp.
Cinnamon stick	1 ea.
Sugar for coating	2 qt.

## **Method**

1. To prepare the watermelon rind, remove the green peel and all the red flesh and cut into 3-inch by ¼-inch pieces.
2. Mix salt with water and soak rind overnight at room temp.
3. Drain, and cook rind in fresh water until just tender, about 5 minutes. Drain it and set aside.
4. Combine vinegar, and spices and sugar. Boil for 5 minutes. Add rind and boil until rind is clear. Remove from heat and let stand at room temp until cooled.
5. Drain the rinds well, remove the spices, place ½ of the remaining sugar on a pan and place the rinds on the sugar. Cover with remaining sugar.
6. Leave to set for 1 day at room temp, uncovered.
7. Shake off excess sugar and store in an airtight container up to 2 weeks.
8. Use the candied watermelon rind as a garnish for cocktails and drinks, dip in chocolate for a sweet, sour, and salty snack, or use as a garnish for cakes, tarts, cupcakes, and cookies.