

Tay's Watermelon Rind Recipe (A variation upon a Food.com, Cindy Lynn recipe) - August, 2016

Makes 5 pints.

Pare watermelon rind and remove all pink portions (no green, no red) and cut rind into approx. 3/4 x 1 inch cubes. About one large-sized watermelon.

Put four (4) pounds into a large pot.

Make a brine by dissolving 1/2 cup of sea salt (no iodine or anti-caking additives) in two (2) quarts of water.

Soak the rind overnight.

Drain, soak and wash thoroughly several times, drain again in a colander.

Combine the following in a pot and boil for five (5) minutes (tie the cloves and allspice into a cheesecloth bag).

2 cups water
2 cups vinegar (apple cider)
4 cups granulated sugar
3 cinnamon sticks
1 teaspoon whole cloves
1 teaspoon whole allspice
1/2 teaspoon lemon juice (optional)

Add the cubed watermelon rind to the boiling syrup.

Cook at medium heat for 45 minutes until rind cubes become clear.

Place five one-pint Mason jars in the canning pot and cover them with water.

Bring canning pot to a boil and boil the empty jars for at least ten minutes.

Boil the Mason jar lids in a small pot of water for at least ten minutes.

One-by-one, remove a now-sanitized jar from the boiling water in the canning pot, empty its water, and place the jar upright on a clean dish towel on the counter.

Put 1/8th teaspoon (per pint jar) of calcium chloride (Ball's Pickle Crisp) into the jar.

Using a sterile/clean ladle and a funnel, fill the Mason jar with the hot but not boiling rind mixture to within 1/2-inch of the top of the jar.

Carefully wipe the rim of the jar with a clean/fresh paper towel. Using a sanitized gripper or magnet, remove a jar lid from the small pot, and seat the lid on the jar. Hand-tighten the ring.

Place the now sealed jar back into the boiling canning pot (above 185 degrees F). Repeat until all jars are full.

Cover the tops of the jars with at least 1-inch of boiling water, and boil for at least twenty (20) minutes.

Lift the jars out of the water and let them cool without touching or bumping them. Once the jars are cool, you can check that they are sealed by verifying that the lid has been sucked down. Press in the center, gently, with your finger. If it pops up and down (often making a clicking sound), it is not sealed.

If a jar does not seal properly, put that jar in the refrigerator right away. You can still eat the rinds for up to two weeks, even if they are a bit soggy.

For best flavor and crispness, allow pickled rinds to stand for four to six weeks.