



Watermelon Pickles

Courtesy of Executive Chef Matthew Weingarten

Ingredients

Blanching Stock:

4 cups water

¼ cup salt

Skin of 1 medium watermelon (yields about 2 pounds)

Sweet Brine:

2 cups sugar

1 cup water

1 cup apple cider vinegar

1 whole lemon, sliced into rounds

1 finger fresh ginger, sliced into rounds

2 fresh bay leaves

2 cinnamon sticks

6 whole cloves

3 tablespoons mustard seeds

3 tablespoons coriander seeds

1 tablespoon fennel seeds

8 allspice berries

12 peppercorns

The day before:

Make your quick blanching stock by boiling the water and salt together until the salt dissolves completely. Chill down on ice. Meanwhile, trim the watermelon of its fruit and using a peeler, carefully peel off the dark, hard outer layer of the rind. Slice the white portion of the rind into 1-inch ribbons, and when the blanching stock is cold, place in the stock and store in the refrigerator overnight.

The next day:

Remove the watermelon rind from the stock and rinse lightly. Place the skins in a pot of clean water (to cover), and boil for about 15 minutes, or until the fruit becomes slightly translucent.

Meanwhile, put all the ingredients for the sweet brine in a non-reactive stainless steel pot and bring to a simmer.

Remove the skins from the water and place in the sweet brine. Simmer for another 10 minutes, or until the fruit seems to soak up the liquid. Place fruit and syrup in mason jars, and then either store in your refrigerator for up to 6 months, or process using standard canning procedures for 10 minutes in a water bath.