

WATERMELON RIND QUICKLES



Ingredients

- Watermelon Rind
- 3 C Sugar
- 3 C White Vinegar
- 3 C Water
- 3T Salt
- 3 Cloves Garlic, julienned (optional)

Directions

1. Quarter a watermelon, cut away most of red flesh.
2. Filet hard green shell away from white rind. Discard green shell.
3. Cut white and red rind into desire bite-sized shapes.
4. Combine remaining ingredients.
5. Pour vinegar mixture over prepared rind.
6. Cover bowl with plastic wrap. Allow to come to room temperature.
7. Refrigerate in vinegar syrup for up to 6 months.

Recipe courtesy of Sara Higgins.



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