

BOB'S PICKLED WATERMELON RIND

This recipe is taken from the *Victory Binding of the American Woman's Cook Book*. This version was copyrighted in 1943 during WWII and includes the Wartime Edition's wartime supplement. My copy belonged to my wife, Ramona. I have slightly modified the recipe to my liking. The choice of watermelon is important for my version. I grew in my garden a special watermelon that contained a very thick rind and very little 'red fruit'. It was perfect for these pickles. They are called Schochler Watermelons. I obtained my seeds in 2015 from Seed Savers Exchange. They don't seem to have them available right now, but another source may have them. So here's my version of the recipe.

Ingredients

- 2 pounds watermelon rind
- 2 cups vinegar
- 2 cups water
- 3 cups sugar
- 1 stick cinnamon broken into pieces
- 1 teaspoon whole cloves
- 1 teaspoon whole allspice
- 1 lemon, sliced thin
- Salt and water for brine

Process

Pare watermelon rind and remove all pink portions. Cut rind into pieces 2 X 1 inches and ½ inch thick or into ¾ to 1 inch cubes. Weigh. Soak rind overnight in brine made by dissolving ¼ cup salt in each quart water. Drain rind, wash in fresh water and drain. Cook rind in fresh water until tender. Combine remaining ingredients and boil together 5 minutes. Add rind a few pieces at a time and cook until rind is clear. Pack rind in hot sterilized jars, cover with boiling sirup and seal. Then place sealed jars in a boiling canner with water to cover and process for 15 minutes (for Wray altitude of 3000 feet). Cool covered and out of a draft then check jars for seal and store in a cool dark room until ready to use. This recipe makes about 2 pints. The recipe can be easily multiplied if you plan to make more than a couple of pints. After 3 plus years, mine are still very good eating. I actually made many ½ pint jars for regular use, but also canned quarts for large gatherings as they disappear quickly.

Spices may be tied in a cheesecloth bag, if desired. I preferred adding the spices to the jars and storing them that way.

Cantaloupe rind, pumpkin or winter squash may be cut into pieces and pickled in the same way. Or slice green tomatoes and use salt instead of brine.

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