

Watermelon Rind Pickles

4 qt. prepared watermelon rind
3 Tbsp. lime
2 Tbsp. whole cloves
2 qt. cold water
3 sticks cinnamon
2 pieces ginger root
1 lemon, thinly sliced
8 c. sugar
1 qt. white vinegar
1 qt. water

To prepare watermelon rind, trim dark skin and pink flesh from thick watermelon rind. Wash and cut in 1-inch pieces or as desired.

Dissolve lime in 2 quarts water and pour over rind. If needed, add more water to cover rind. Let stand 2 hours in lime. Drain, rinse and cover rind with cold water. Cook until just tender; drain.

Tie spices in cheesecloth bag. Combine spices with remaining ingredients and simmer 10 minutes. Add watermelon rind and simmer until clear. Add boiling water if syrup becomes too thick before rind is clear.

Remove spice bag. Pack boiling hot into jars, leaving half inch headspace. Adjust lids. Process 10 minutes in boiling water bath.