



SWEET WATERMELON RIND RELISH

This recipe calls for watermelon rind with the thin outer dark green skin removed. The easiest way to do that is to use a paring knife to cut away the red flesh, then use a vegetable peeler to remove the skin.

Start to finish: 1 hour Makes 3 cups

- 1 teaspoon whole cloves
- 1 teaspoon whole allspice
- 4 cups watermelon rind, green skin removed, cut into 1/4-inch chunks
- 1 1/2 cups sugar
- 1 cup red wine vinegar
- 1 teaspoon salt
- 2 cinnamon sticks
- 2-inch piece fresh ginger, peeled and cut into chunks

On a 6-inch square of cheesecloth, combine the cloves and allspice. Tie the cloth into a bundle.

In a large saucepan over medium heat, combine the watermelon rind, sugar, vinegar, salt, cinnamon sticks, ginger and spice bundle. Bring to a simmer and cook for 1 hour, or until the watermelon rind is tender. Allow the watermelon to fully cool in the liquid. Remove and discard the spice bundle, cinnamon sticks and ginger. Store in an airtight container in the refrigerator for up to a month.