



the **SPICY**  
grass  
hopper

## QUICK PICKLED WATERMELON RINDS



### INGREDIENTS

- 2 cups of watermelon rinds, tough exterior removed and sliced into approx 2"L x 1/2" thick pieces
- 3 smashed garlic cloves
- ½ tsp of black peppercorns
- 1-2 Thai chili peppers cut into large chunks

### Pickling Brine

- 1 cup water
- 1 cup white vinegar
- 2 tsp salt (Optional)
- 1 tsp sugar

Yield: Approx 2 cups

### Chef Tips/Notes:

It is easier to remove the tough exterior of the rinds once you have sliced the watermelon into smaller pieces.

Feel free to substitute the watermelon rinds with any other vegetables. Additional spices, herbs and aromatics can be mixed and changed out.



## INSTRUCTIONS

1. Remove the rinds from the pink fruit of the watermelon in long curved strips. Carefully slice the hard green exterior off of the white flesh of the watermelon rinds.
2. Slice the rinds into approx 1.5" - 2" chunk sections and then slice the sections into thinner strips, approx 1/8" thick.
3. Fill a clean and sanitized jar with garlic cloves, black peppercorns and the Thai chili peppers. Top it off with as many of the watermelon rinds as possible, leaving just a ½ of space at the top of the jar.
4. Place the vinegar, water, salt, and granulated sugar (if using) in a pot or saucepan over high heat. Bring to a boil, stirring to dissolve the salt and sugar. Pour the brine over the vegetables, filling each jar to within 1/2 inch of the top.
5. While still hot, pour the brine over the watermelon rinds directly into the jar, filling it to the top and cap the jar immediately.
6. Gently tap the jars against the counter a few times to remove all the air bubbles. Top off with more brine if necessary.
7. Let the jars cool to room temperature. The button on the top of the lid will be pressed down and the jar will seal. Store the pickles in the refrigerator. The pickles will improve with flavor as they age — try to wait at least 48 hours before cracking them open.