

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



SPICED WATERMELON RIND

3 pounds prepared watermelon rind
2 pounds sugar
2 cups Heinz Distilled White Vinegar

6 3-inch sticks cinnamon
2 tablespoons whole allspice
2 tablespoons whole cloves

Use rind from firm, not over-ripe, watermelon. Before weighing, trim outer green skin and pink flesh (leave a very thin line of pink showing). Cut into pieces, 1" x 1½" x ¾" thick. Soak overnight in salt water (3 tablespoons salt per one quart water). Drain. Cover with fresh water and cook until tender; drain. Heat sugar and vinegar to boiling. Add spices tied in cheesecloth bag. Add rind. Cook, uncovered, until transparent, about 45 minutes. Remove spice bag. Quickly pack 1 hot sterilized jar at a time. Fill to 1/8 inch from top. Be sure vinegar solution covers rind. Seal each jar at once. Makes 3 pints.