

Watermelon Chutney

Ingredients

- 1 tablespoon oil
- 2 green chillies
- 1-inch piece of ginger
- 10 curry leaves (can substitute zest of 1 ¼ limes)
- ½ onion
- 1 teaspoon cumin seeds
- 2 cups watermelon juice, unstrained
- 1 cup grated watermelon rind (white part only)
- ½ cup vinegar
- 1 tablespoon lemon juice
- ¼ cup sugar
- 1 teaspoon salt
- ¼ teaspoon cayenne pepper
- ½ teaspoon garam masala

Instructions

In a food processor, coarsely chop the chillies, ginger, curry leaves and onion. In a heavy bottomed saucepan, heat the oil. Add cumin seeds and fry for about 30 seconds until they start to change color. Add the coarsely chopped vegetables. Sauté until they soften, about 2 minutes. Add watermelon rind, juice, vinegar, lemon juice, sugar, salt, cayenne pepper and garam masala. Bring to a boil. Boil for 20 minutes stirring occasionally, until thickened and most of the liquid has evaporated. Chill and serve with crackers as a snack or with your favorite flatbread, like this mini naan.



RIND
Spicy
& Cool!



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Watermelon Rind Pickles

Ingredients

- 4 cups water
- 1 tablespoon coarse salt
- 2 cups peeled watermelon rind (leave a thin layer of pink), cut into 1 x 1/2 x 2 inch pieces
- 3/4 cups granulated sugar
- 1 allspice berry
- 1/2 cup cider vinegar
- 4 peppercorns
- 4 whole cloves
- 1/2 teaspoon pickling spice
- 1 long slice of fresh ginger root
- 1/4 teaspoon celery seeds

Instructions

In large pot, bring water and salt to boil over medium high heat. Add rind pieces and boil until tender, about 5 minutes. Strain, reserving liquid, and transfer rinds to a large glass or plastic bowl. In saucepan, combine reserved liquid with remaining ingredients. Bring to a boil over medium high heat, stirring until sugar dissolves. Simmer for 15 minutes, until slightly reduced. Pour over watermelon rinds in bowl. Place plate over top to keep rinds submerged in liquid. Cover and refrigerate for one day. Transfer to a glass jar and keep sealed in the refrigerator for up to 2 weeks. Enjoy with your favorite deli meats and cheeses or other pickled veggies for a tasting party.



RIND
Crunchy
& Tangy!



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