



## Recipes

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### Pickled Watermelon Rinds

Serves 1

#### Ingredients:

- 4 oz. vol. White Vinegar
- 4 oz. vol. Granulated Sugar
- 2 tsp. Fresh Ginger , grated
- 1 Tbsp. Coriander Seeds
- 2 each Dried Chiles
- 1/4 tsp. Kosher Salt
- 2 qts. Watermelon Rind , including all of whites

#### Directions:

1. Whisk first six ingredients together in a mixing bowl until sugar is dissolved.
2. Cut off rind of watermelon and slice extra thin into 2" strips.
3. Fold into pickled mixture and place in a storage container.
4. Refrigerate up to 7 days before serving.