



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.