



## Summertime Watermelon Rind

When I think of summer I think of freshly picked corn on the cob and refreshing watermelon. But let me tell you, in our household, watermelon takes the cake. We just love it!

Every summer, as we devour melon after melon, I try to gather the rinds before they hit the compost bucket. It's not that I mind them becoming food for the chickens, but I have a better plan – I really want to ferment those discarded treasures. So I, Jessa Greenfield, vow to collect and ferment those tasty suckers all summer long.

Yep. You all heard it right. Hold me accountable and join me on this journey of learning how to use and enjoy entire watermelons all the way to the rind!

### What You Need:

- Rind of one watermelon
- 1 Tablespoon of sea salt
- 4 cups of filtered water
- 2 Tablespoons mustard seed
- 2 sprigs dill
- 1 teaspoon peppercorn
- 1 teaspoon allspice
- 1 large jar

### Directions:

First, cut the pink flesh away from the rind and cube it – now you have a snack to nibble on while you work!

Next, peel the hard dark-green outer skin off and cut the left over rind into 1-inch cubes.

Now it's time to combine the watermelon rind and all of the other ingredients in a large jar. Weigh down all the ingredients with a large wedge of the watermelon rind. Then add a kitchen weight or sterilized rock to keep all the ingredients from floating to the top.

Set the jar on your counter for 2-3 days and open the jar now and then to allow the gasses to escape

After the 2-3 days out on the counter, place the jar into the fridge. The scrumptious rinds are ready to eat or to be savored later!

You can always enjoy the pink sweet flesh of the melon, but now you can also experience the full array of tastes and textures the entire watermelon has to offer. So raise a fabulous fermented rind to nature and enjoy the heck out of this simple sour deliciousness!