

NORTH AFRICAN PRESERVED WATERMELON CHUTNEY

Yield: 8 Portions

Ingredients	Amounts
Watermelon rind, peeled	2 lb.
Cilantro leaves and stems	1 bu.
Mint	1 bu.
Salt	2 Tbsp.
White vinegar	1 ¼ cup
Water	1 ½ cup
Sugar	1 cup
Cinnamon stick	1 ea.
Garlic cloves, smashed	4 ea.
Ginger, 1" piece, smashed	1 ea.
Preserved lemon, rind only, ¼" dice	1 ea.
Red Fresno chile, seeded, ⅛" dice	1 ea.
Cumin seeds, ground	½ tsp.
Caraway seeds, ground	½ tsp.

Method

1. Cut watermelon rinds into ½-inch dice.
2. Mince the cilantro stems and set aside, saving the leaves for later use.
3. Boil salt, vinegar, water, sugar, cinnamon, garlic, ginger, and cilantro stems for 5 minutes. Strain.
4. Place watermelon rind in the boiling mixture and simmer for 5 minutes. Cool.
5. Add the preserved lemon, Fresno chile, cumin and caraway. Mix to combine.
6. Weigh down and refrigerate overnight.
7. Rough chop the cilantro and the mint leaves, and set aside.
8. Drain excess liquid away, mix together with the chopped mint and cilantro. Taste and adjust seasoning if necessary.

Note: Serve this chutney with a protein, in a sandwich, or on a cheese plate.