

WATERMELON SALAD WITH PICKLED WATERMELON RIND, COTIJA, PEPITAS, CUMIN SEEDS, AND POBLANO CHILES

Yield: 6 Portions

Ingredients	Amounts
Pickled watermelon rind, finely diced (recipe follows)	1 cup
<i>For the dressing:</i>	
Cumin seeds, toasted	1 Tbsp.
Lime juice	2 Tbsp.
Avocado oil	4 Tbsp.
Salt	to taste
Ground black pepper	¼ tsp.
Mini red seedless watermelon, peeled, cut into 1-inch cubes	1 each
Watercress	1 cup
Poblano chiles, charred, peeled and diced	2 each
Cilantro, chopped	3 Tbsp.
Pepitas, toasted	4 Tbsp.
Cotija cheese, crumbled	¼ cup

Method

1. Prepare the pickled watermelon rind at least a day in advance (recipe follows).
2. *For the dressing:* Combine toasted cumin seeds, lime juice, avocado oil, salt and pepper in a large bowl; stir well with a whisk and set aside.
3. Add the watermelon, watercress, poblano chiles, and cilantro to the bowl, and gently toss.
4. Arrange the salad on a serving plate and garnish with toasted pepitas, cotija, and diced pickled watermelon rind.

PICKLED WATERMELON RIND

Yield: 2 quarts

Ingredients	Amounts
Watermelon rind	3-4 pounds
Apple cider vinegar	2 cups
Water	1 cup
Sugar	$\frac{3}{4}$ cups
Candied ginger, minced	$\frac{1}{3}$ cup
Salt	1 Tbsp.
Aleppo red pepper flakes	1 tsp.
Allspice berries	1 tsp.
Star anise pod	1 each

Method

1. Remove all of the watermelon's green peel, and slice off most of the flesh, leaving about $\frac{1}{4}$ - $\frac{1}{2}$ - inch of watermelon flesh. Cut the rind into 1-inch cubes.
2. Bring the apple cider vinegar, water, sugar, ginger, salt and spices to a boil over medium-high heat in a medium 2-quart saucepan. Hold the boil for 60 seconds then carefully add the watermelon. Return to a boil and turn off the heat.
3. Move the pickles to a 2-quart jar using a canning funnel and ladle. Pour on as much of the pickling juice as possible. Loosely place the lid on the jar and leave at room temperature until cool.
4. Once cool, tighten the lid and refrigerate. Consume within a month. These pickles must be refrigerated.