

## Candied Watermelon Rinds

### Watermelon rinds

1 cup sugar  
2 cups water  
3-4 cloves

1. Trim the pink flesh and outer green skin from thick watermelon rinds. Cut into 1-inch squares or fancy shapes as desired.
2. Bring water, sugar and cloves to a boil in a wide pot.
3. Add just enough rinds to have a single layer. Simmer on each side for about 7 minutes. Rinds should be fairly translucent when finished.
4. Dry at 135°F in dehydrator, turning pieces over halfway through. It can take up to 4-6 hours until rinds are pliable but not tacky.