

# Watermelon Rind Salsa

BATCH SIZE: 1x      YIELD: 4 servings      SHELF LIFE: 3 Days

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## Ingredient

200 g Watermelon Rind clean, without skin or flesh  
100 g Extra Virgin Olive Oil  
40 g Shallot chopped  
20 g Parsley chopped  
20 g Apple Cider Vinegar  
2 g Salt

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## Prep Method

1. Use a small knife or a potato peeler to peel off the dark green skin off the watermelon rind. Discard the green skin as it is hard to work with. Clean the watermelon off any bits of red flesh, so you end up with the mostly white/light green rind.
2. Cut the rind into tiny dice (brunoise style), or simply use a coarse grater to grate the rind if you don't have the knife skills.
3. Chop the shallot into the smallest bits that you can. Finely chop the parsley, including the stems.
4. Mix everything together and add olive oil, salt, and apple cider vinegar. Use immediately or keep in fridge in an airtight container for up to three days.

### Notes:

- This recipe is the basic recipe for many other salsas. You can replace the watermelon rind with pretty much anything you like. Same goes for the parsley, which can be replaced by other herbs such as mint or chives.
- Shallots are preferred, but other onion will work too.
- Vinegar is used for acidity, and if you are replacing it with a more acidic one or lemon/lime juice, adjust the amount accordingly.

### Leftovers:

- While many people would advise against this, I did keep this salsa in the freezer and the quality and taste was acceptable. So feel free to do the same.