SUSTAINABLE, ZERO-WASTE COOKING
BY CHEF RANVEER BRAR
ACHAR OR PICKLE OF WATERMELON RIND

Ingredients
Watermelon rind
Salt
Ginger, garlic, green chilies
Mustard seeds
Red chili powder, Kashmir chili powder
Turmeric powder, fenugreek powder
Hing, mustard Powder

Instructions
1. Take watermelon rind and slice it carefully
2. Peel off the green part, if any
3. Dice or slice the rind into small thin pieces
4. Add a little bit of salt and coat all the pieces well
5. Cover it and let it rest overnight
6. Squeeze it later to drain the entire salted water from the rind
7. Coarsely grind ginger, garlic, and green chillies to make a paste
8. Heat oil in the pan, add mustard, and let it crackle
9. Add the ginger, garlic, green chilli paste, and cook till the raw smell is gone
10. To this, add chilli powder, Kashmiri chilli powder, turmeric powder, fenugreek powder, hing, and a little bit of mustard powder
11. Mix the whole thing together and cook it. Do not burn it, and take it out of the flame at this point in time.
12. Now, add the squeezed watermelon rind to this, cover it and cook it.
13. Finally, transfer it to a clean bowl/container.
14. Consume post 3 days.

Enjoy a delicious, zero-waste achaar!