

Compressed Boozy Watermelon Bite with Pickled Rind and Tajin Salt

Recipes courtesy of Cameron Mitchell Restaurants, presented by Jay Ingram

Compressed Watermelon

Yield: 16 pieces

Ingredients:

- ½ seedless watermelon
- 1 oz. gold tequila
- ½ oz. Grand Marnier
- 1 lime
- 1 tsp. white sugar
- ½ tsp. kosher salt

Directions:

Combine the tequila, Grand Marnier, juice of one lime, salt and sugar until the sugar dissolves. Taste and adjust sweetness/acidity with more sugar or lime juice as needed. Leave to infuse for at least 30 minutes.

Meanwhile, cut the watermelon into 1-inch-thick slices and place in sous vide vacuum bags along with the margarita mixture. Use the sous vide vacuum sealer to seal the bags. Once the air has been extracted, cut open each bag. Remove the watermelon and slice into 1-inch cubes.

If you don't have a vacuum sealer, you can place the fruit into a plastic Ziploc bag with the top open. Submerge the bag into a container of cool water and allow the pressure of the water to remove most of the air. Seal as quickly as possible and then allow extra time for the watermelon to marinate.

Hold aside until ready to use. This is also great to use for garnish on a margarita or in a salad.

Pickled Watermelon Rind Brine

Yield: 1 gallon

Ingredients:

- 4 garlic cloves
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- 42 oz. white vinegar
- 10 oz. golden balsamic vinegar
- 42 oz. water
- ⅔ cup kosher salt
- 3 bay leaves
- 1 Tbsp. black peppercorns
- 1 Tbsp. fennel seeds
- 1 Tbsp. coriander seed
- ⅔ cup sugar

Directions:

Combine all ingredients in a non-reactive metal pot. Bring to a simmer until sugar is dissolved. Keep warm for the pickling, or cool down to use later. This can last in your refrigerator in a sealed container for at least one month.



To brine the rinds:

Ingredients:

1 pound watermelon rind

1 gallon brine

Directions:

Using a sharp peeler, remove and discard the exterior green portion of the watermelon rind. The rind should now be mostly white with a little bit of pink and/or red on one side. Cut into 1-inch cubes.

Heat the brine and bring to a boil. Add the watermelon and return to a boil, then remove from the heat and cool at room temperature for at least 30 minutes.

Move the rind to a sealable jar or plastic container with a lid. Carefully pour on as much liquid as possible. Cover and continue to allow the jar to cool at room temperature. Refrigerate overnight.

When ready to use, remove the rind from the jar and dice very small so it can easily sit on top of the compressed watermelon piece. Place on a paper towel and hold to use later.

To assemble the complete bite:

Ingredients:

16 pieces compressed watermelon from recipe above

1 oz. minced pickled watermelon rind from recipe above

1 tsp. Tajin (*can be purchased at most grocery stores where spices and salts are displayed*)

Directions:

Lay pieces of watermelon on a platter. Place a small amount of chopped rind on top of each watermelon piece. Sprinkle with Tajin and serve.