








Watermelon Rind Salad

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  2 lbs Watermelon skin, sliced thinly
-  Dressing
-  1 cup Ginger, sliced thin
-  1 cup Sugar
-  1 cup Rice Vinegar
-  1 cup Grenadine
-  1 cup Water



Directions

1. In a small pot, heat the dressing ingredients until the sugar melts.
2. Remove from stove and let cool.
3. Add sliced watermelon rind.
4. Let marinate at least one hour.

