



Bacon Wrapped Pickled Watermelon Rinds made with **Rustlin' Rob's Watermelon Rind Pickles**

Heat Level: Mild

Ingredients:

- 1 Jar [Rustlin' Rob's Watermelon Rind Pickles](#)
- Bacon (for wrapping)
- Toothpicks

Directions:

1. To Wrap in Bacon: You will need about $\frac{1}{3}$ of a slice of bacon for each piece of a rind (You want just enough to cover it once, otherwise you will have to cook it for a long time, and the rind will turn to mush.)
2. Preheat your oven to 425 degrees.
3. Remove watermelon rind from the pickling liquid and lightly pat dry. Wrap each piece with a small slice of bacon, and secure with a toothpick. For best results, place on a wire baking rack set over a sheet pan. If you don't have a wire rack, you can place them directly on a pan, and flip once during cooking.
4. Cook for approximately 10 minutes, just until the bacon is crisp. Serve hot or at room temperature.