



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

KOREAN MELON RELISH



Sweet, tangy, and fresh - all a good summer relish should be. This is tasty on hot dogs, fish tacos, or dips.



02 HR 15 MINS



Serves 4



Featuring

[Bright Farm](#)
[Koua Xiong Farm](#)

INGREDIENTS

- 1 pound Korean melon
- 1/2 cup onion, finely chopped
- 1-1/4 teaspoon kosher salt
- 1/2 cup white wine vinegar
- 2 tablespoons sugar
- 1 teaspoon yellow mustard seeds
- 1 teaspoon dill seeds
- 1/2 teaspoon ground turmeric

METHOD

In a medium bowl, toss the melon and onion with 1 teaspoon of the kosher salt (or ½ teaspoon fine sea salt) and allow it to sit at room temperature for 1 to 2 hours. Transfer the melon and onion to a clean kitchen towel set over a bowl and twist the towel to squeeze out as much moisture as possible. Discard the liquid.

In a small saucepan over medium heat, combine the drained melon and onion with the remaining 1/4 teaspoon kosher salt, vinegar, sugar, mustard seeds, dill, turmeric, chile, and cinnamon. Bring the mixture to a boil over medium heat, then simmer over medium-low heat for 5 minutes to reduce slightly, then remove from the heat.

Allow the relish to cool to room temperature in the pan, uncovered, then transfer to an airtight container and chill it overnight in the refrigerator before using. You can store the relish in the fridge for up to one month.