

# Pickled Watermelons

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

Select nice, undamaged nearly ripe watermelons, enough to fill your crock or barrel. Wash them and lots of dill in cold water. Cut the watermelon into cubes.

Line the bottom of a crock or barrel with the dill (seeds, leaves and stalks). Place a double layer of watermelon. Cover with the green dill. Repeat these layers as often as necessary, having a layer of dill on top. Cover everything with salt water at a ratio of one cup of salt to each two gallons of cold water. Place boards or a rust-resistant lid to keep the watermelons from floating and weight it down if necessary.

Keep in a cool, dark place.

If scum appears on top, remove it and cover with fresh dill.

After three to five weeks, these watermelon are delicious.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .