

Watermelon Pickle

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

*watermelon, cubed
4 cups sugar
1/2 cup mild vinegar
2 tablespoons salt
sprigs dill*

In a pot, place the vinegar, sugar and salt. Bring to a boil.

Add the watermelon cubes. Bring to a boil. Cook for 3 minutes.

Place a sprig of dill in the bottom of each canning jar.

Pack the watermelon cubes into the jar. Pour the syrup over the top of the watermelon.

Seal hot.

Per Serving (excluding unknown items): 3096 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 799g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 12798mg Sodium. Exchanges: 53 1/2 Other Carbohydrates.