

Watermelon Pickles

Regina Drapala

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*whole watermelon
2 cups sugar
1 cup white vinegar
1 cup water
1 tablespoon stick
cinnamon, broken
1 1/2 teaspoons whole
cloves
1/2 lemon, thinly sliced
5 maraschino cherries
(optional), halved*

Trim the dark green and pink parts from a whole watermelon. Cut the white part in one-inch cubes. Soak overnight in salt water (1/4 cup coarse medium salt to one quart water). It may require more to cover.

Drain, rinse and cover with cold water. Place in a saucepan. Cook until tender. Drain.

In a saucepan, combine two cups of sugar, one cup of white vinegar and one cup of water. Add one tablespoon of broken stick cinnamon and 1-1/2 teaspoons whole cloves tied in a bag. Simmer for 10 minutes. Remove the spice bag.

Add the watermelon rind and 1/2 lemon thinly sliced. Add five halved maraschino cherries, if desired. Simmer until the rind is clear.

Pour the boiling mixture in hot sterilized jars to 1/2 inch from the top. Attach the lids and seal.

Per Serving (excluding unknown items): 1637 Calories; 1g Fat (0.6% calories from fat); 1g Protein; 431g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 26mg Sodium. Exchanges: 1 Grain(Starch); 0 Fruit; 0 Fat; 28 Other Carbohydrates.