



Watermelon Preserves

Savannah · 28/09/2024



Prep Time

14 hrs 25 mins

Difficult

Easy

Servings

40

Description

A wonderful watermelon jam that will keep the flavor of summer handy all year Great on toast or English muffins

Ingredients

- - 2 pounds watermelon - 3 cups white sugar - 3 lemons - rinsed
- sliced and seeded

Instructions

1. Remove the green rind from watermelon
2. and dice white part into small cubes
3. leaving the red flesh mostly intact. Remove seeds. In a heavy stockpot
4. combine 4 cups of prepared watermelon
5. sugar
6. and lemons. Bring to a boil over medium heat
7. and let the mixture boil slowly for 2 hours
8. stirring occasionally. The temperature of the mixture should be at 220 degrees F (105 degrees C) so the jam will set. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack the jam into the hot
9. sterilized jars
10. filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids
11. and screw on rings. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat
12. then carefully lower the jars into the pot using a holder. Leave 2 inches of space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil
13. cover the pot
14. and process for 10 minutes. Remove the jars from the stockpot and let rest
15. several inches apart
16. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool
17. dark area. Note You may also include 1 cup of grated pineapple
18. and cook for 15 minutes longer if desired.