

Melon: Preserve It



Melon Jam

Yield: about 4 half-pints

- 14 cups 1-inch cantaloupe or other orange-fleshed melon cubes (about 2 large melons)
- 1/4 cup kosher salt
- 4 cups sugar
- 3/4 cup bottled lemon juice
- 1 tablespoon crushed pink peppercorns (optional)

1. Toss together melon and salt in a large bowl. Cover and let stand 2 hours. Drain; rinse with cold water. Drain.
2. Stir together melon, sugar, and lemon juice in a 6-quart stainless steel or enameled Dutch oven. Bring to a boil; reduce heat, and simmer, uncovered, 20 minutes or until melon is soft.
3. Mash melon pieces with a potato masher.
4. Simmer, uncovered, stirring often, about 1 hour to gelling point. (Melons release a lot of water, so cooking time may vary.) Skim foam, if necessary. If desired, stir in crushed pink peppercorns.
5. Ladle hot jam into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot jam. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-3,000 feet, 20 minutes at 3,001-6,000 feet, 25 minutes at 6,001-8,000 feet, and 30 minutes at 8,001-10,000 feet.

Source: freshpreserving.com, 2018