

# Melon: Preserve It!

## Honeydew and Lemongrass Freezer Jam

*Yield: about 5 half-pints*

1-1/2 cups sugar  
5 tablespoons Ball Instant Pectin  
4 cups crushed honeydew melon (about 1 3-pound melon)  
2 tablespoons finely chopped lemongrass  
Zest and juice of 1 lime

1. Stir sugar and instant pectin in a bowl until well blended.
2. Add melon, lemongrass, and lime zest and juice. Stir 3 minutes.
3. Ladle jam into clean jars, leaving 1/2-inch headspace. Apply lids.
4. Let stand until thickened, about 30 minutes.
5. Refrigerate up to 3 weeks or freeze up to 1 year.

*Source: freshpreserving.com, 2018*



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