

# Watermelon

## Canning

The National Center for Home Food Preservation does not recommend canning watermelon. Go to [www.freshpreserving.com](http://www.freshpreserving.com) to find the recipe for Cinnamon Watermelon Rind Pickles.



## Freezing

- Select firm, well-colored, ripe melons.
- Wash, remove seeds and rind and cut into cubes, slices or balls
- Pack into containers, leaving ½ inch headspace
- Seal and freeze
  - » Frozen watermelon works well in smoothies

## Drying

### Process: Electric Dehydrator

- Wash, cut into ¼-½ inch slices, and remove seeds and rind
- Dip in citric acid solution for 10 minutes
  - » Mix 1 teaspoon of citric acid into 1 quart of cold water
- Remove and drain well
- Set dehydrator to 140 degrees F
- Arrange slices in a single layer on drying racks
- Turn slices and rotate racks during drying
- Dry 8-12 hours, depending on thickness of slices



### *Tips/Tricks:*

Watermelon is 92% water. It is naturally low in fat, sodium and calories.

This document is to serve as supplemental material for those already knowledgeable on how to safely preserve food and should not serve as a guide to someone completely new to food preservation methods. For further guidance, go to: <https://extension.sdstate.edu/>

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