



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**

Watermelon

In season:



Summer

**Preserve it
to enjoy year
round!**

Canning

The National Center for Home Food Preservation does not recommend canning watermelon. Go to [freshpreserving.com](https://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 1/2 inch headspace.
- Seal and freeze.
 - » Frozen watermelon works well in smoothies.

Drying

Process: Electric Dehydrator

- Wash, cut into 1/4-1/2 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: extension.sdstate.edu/food/preservation

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