Watermelon and Lemon Marmalade

This recipe for watermelon and lemon marmalade is sweet and tart with a deep red color. This is a great way to preserve excess watermelons from the garden and they make stunning presents for marmalade lovers.

With only 3 ingredients, this is a simple recipe which doesn’t require any added pectin. The jars are processed in a water bath canner which will ensure the marmalade will be good for up to 2 years.

The ingredients are easily adjusted depending on the amount of watermelon you have available. It is important to measure out the flesh after cutting as you will need an equal amount of sugar to watermelon.

Makes 5 ½ x 1 Pint (500ml) Jars

Ingredients

6 Pounds (3kg) Watermelon Flesh
6 Pounds (3kg) Sugar
6 Lemons
2 Cups Water

Method

First cut up the watermelon into small chunks removing the seeds. Measure the watermelon chunks then when you have 6 pounds (3kg), place in a large saucepan or stockpot with half the sugar (3 pounds or 1.5kg).

Toss the sugar through the watermelon then cover and leave overnight.

Finely grate the lemon rind from all 6 lemons into a bowl. Squeeze the juice from the lemons then add to the bowl with the lemon rind. Set aside.

Put the remaining lemon halves and the seeds into a medium saucepan with the 2 cups of water. Simmer for 30 to 40 minutes uncovered until the lemons are tender.

Strain the lemon water then add the water to the watermelon and sugar.

Bring the watermelon mixture to a boil then reduce to a simmer. Cook for 30 minutes uncovered or until the watermelon is tender.

Take off the heat then use a stick blender to puree the watermelon chunks however they can be left whole if you prefer.

Add the lemon juice, lemon rind and the remaining 3 pounds (1.5kg) of sugar to the watermelon pot. Return to a simmer then skim off any scum which forms on the surface. Stir frequently to prevent burning on the bottom of the pan.

Cook until gel point is reached then pour into hot sterilized jars. Seal then process in a water bath canner for 5 minutes.
Tip

The cooking time will depend on the amount of water in the watermelon and how fast you boil it so you will need to check for gelling point once it starts to thicken. As my pot was full, I boiled it slower so it wouldn’t boil over. It took almost 2 hours however with a larger pan and faster boil it would not take as long.

The pectin comes from boiling the lemon seeds and rind so it is important not to miss this step.