

Watermelon Lemonade Concentrate: A Jar of Summer You Can Sip Anytime

Watermelon Lemonade Concentrate: Bottle Up Summer Sunshine



TIME
15 min

TEMP
190°F

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INGREDIENTS

- 6 cups pureed watermelon (about half of a medium-sized seedless melon)
- 4 cups fresh lemon juice (about 16-20 lemons)
- 6 cups white granulated sugar

DIRECTIONS

- Combine in :** StockpotIn a large stockpot, combine watermelon puree, lemon juice, and sugar. Stir well to dissolve the sugar.
- Heat :** GentlyWarm the mixture over medium heat until it reaches 190°F (not boiling). Stir often and watch carefully to avoid scorching.
- Prepare :** Your Canning GearWhile the concentrate heats, prep your water bath canner. Sterilize your jars, lids, and rings by boiling them or running them through a dishwasher cycle.
- Ladle into :** JarsPour the hot concentrate into prepared jars, leaving ... inch of headspace. Remove any air bubbles and wipe the rims clean.
- Seal and :** ProcessPlace lids on jars and screw on rings until finger-tight. Process in a boiling water bath canner for 15 minutes.
- Cool and :** StoreRemove jars and let them cool for 12-24 hours. Check seals before storing in a cool, dark place.

TIPS FOR SUCCESS

Strain the Watermelon : For a smoother concentrate, strain the puree before heating.

Use a Digital Thermometer : Accuracy matters-don't let it boil!

Label & Date : Include flavor, date, and mix ratio on each jar.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/watermelon-lemonade-concentrate-a-jar-of-summer-you-can-sip-anytime/>