

Watermelon Jam



🍷 For about 600 ml of jam

Ingredients

2.200 kg of watermelon (excluding peel and seeds)
550 g of sugar cane
juice of 1 lemon
1/2 teaspoon ground cinnamon
3 tablespoons limoncello (optional)

Method

Cut the watermelon into large pieces, taking care to remove all the peel and seeds. Put into a large pot, add sugar and lemon juice, bring to boil and cook on a high flame for an hour and a quarter, up 1 ½ hours. Stir occasionally with a wooden spoon. Towards the end of cooking add the cinnamon and limoncello and cook for another few minutes. Put the hot jam into sterilized glass jars, stopper with new caps where possible, invert the jars for ten minutes so as to create the vacuum and allow to cool.

For the sterilization of jars just boil in a pot for about twenty minutes, remove from the pan with the help of kitchen forceps and passing them in ventilated and preheated oven at 100 ° for 10 minutes.