

## **How to can cantaloupe** Peggy Stolfus

Peel melons, remove seeds. Cut into about 2 inch pieces

Pack into jars, snug but not firmly.

Combine

1 cup sugar (these three ingredients make for 1 qt jar or two pints)

1/2 cup water

2/3 cup of cider vinegar

dash of cinnamon

in pot, heat up to make a syrup, mix well. Pour hot syrup over melon and put hot lids on. Water bath 15 mins.

Comes out nice, still firm, not mushy at all.