

Pickled Cantaloupe By Dawn Norcross on Wednesday, August 14, 2013 at 9:38pm

14 cantaloupe balls (1 inch)

3 cups white vinegar

2 cups water

4½ cups sugar

Spice bag:

2 sticks cinnamon

1 Tbsp. whole cloves

1 Tbsp. whole allspice

¼ tsp. mustard seed

Combine vinegar and water in a large pot. Add spice bag and bring to a boil. Simmer 5 minutes. Remove from heat. Add cantaloupe balls and let stand for 1½ hours. Add sugar and bring to a boil, stirring to dissolve sugar. Reduce heat and simmer until melon balls start becoming transparent. Pack hot melon balls in hot jars, leaving ¼ inch of headspace. Ladle hot syrup over melon balls, leaving ¼ inch of headspace. Remove air bubbles. Wipe rim of jar clean; place hot, previously simmered lid on jar and screw down ring firmly tight. Process for 10 minutes in a boiling water bath canner.