

Home Canned Watermelon Lemonade Concentrate



A sweet, tangy watermelon lemonade concentrate perfect for canning. Just mix with water or sparkling water for a refreshing summer drink anytime!

Your Key Ingredient to Food Preservation:

[NESCO Manual Pressure canner – 24 Quart](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 6 cups puréed and strained watermelon juice
- 4 cups lemon juice
- 6 cups white granulated sugar

Directions:

1. Combine Ingredients:

In a large pot, mix the watermelon juice, lemon juice, and granulated sugar.

2. Heat:

Warm the mixture over medium heat, stirring often, until it reaches 190°F (88°C). Do not boil. Once heated, remove from heat.

3. Fill Jars:

Carefully ladle the hot concentrate into clean, quart-size jars, leaving 1/4 inch of headspace. Remove any air bubbles, then adjust the liquid level as needed.

4. Seal Jars:

Wipe the rims and sides of the jars clean. Place the two-piece canning lids on each jar and tighten until fingertip tight.

5. Process in Water Bath:

Place jars in a hot water bath canner. Make sure the jars are covered with at least 1–2 inches of water. Bring to a boil and process for 10 minutes (adjust time for altitude**).

6. Cool:

Remove jars using a jar lifter and place them on a towel-lined surface, leaving at least 1 inch of space between jars. Let them cool undisturbed for 12 to 24 hours.

7. Check & Store:

After cooling, check the seals. Any unsealed jars should be refrigerated and used soon. Remove the rings from sealed jars and store them in a cool, dark, dry place. Best if used within 6 months.

