

Pickled Melon

The original instructions from Martha Lloyd were to “make a strong brine that will bear an Egg then throw it scalding hot on the Mellon.” This means that the brine is salty enough for an egg to float on top.

Ingredients

2 cups cantaloupe honeydew, or watermelon, peeled, seeded, and cut into cubes
½ cup salad vinegar
4 tablespoons sugar
1 teaspoon mustard seed
½ teaspoon salt
¼ teaspoon ground ginger
¼ teaspoon pepper
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg

Directions

- Place cantaloupe in a shallow, non-aluminum bowl.
- Combine remaining ingredients in a small pot and heat to boiling. Pour hot liquid over melon, stir and then cool to room temperature. Cover and refrigerate for several hours.
- Makes a refreshing side dish for cold meats or salads.
- Makes approximately 4 cups.



Photo by Paul Savidge,
Food Styling by Dan Macey

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permission from *Dining
with Jane Austen* by
Julienne Gehrler; Adapted
from Martha Lloyd's
Household Book.

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