



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Unripe Melon Pickle

Kelek Turşusu



2.20- 3.30 pounds unripe melon
1/3 cup vinegar
1 garlic bulb
4 cube sugars
1 + 1/2 tbsp rock salt
2 stale bread slices
1 tsp lemon salt
7-8 parsley stems
Water

- # Wash the unripe melons well and cut into a few pieces if they are big.
- # Drizzle salt on each of the pieces and rest them for about 4-5 hours with salt.
- # At the end of the time wash the unripe melon pieces again for removing the salt on them.
- # Place the chipped bread slices on the floor of the jar.
- # Place the washed unripe melon pieces firmly into the jar by placing pounded garlic between them.
- # Pour the vinegar on the unripe melons and then fill the space with water.
- # Pour the mixture of vinegar and water into a deep bowl, add lemon salt, sugar and rock salt in it, mix, and then pour on the unripe melon slices again.
- # Place parsley stems on the top and cover the lid well.
- # When it becomes pickle there will be some foams, you should remove them and add vinegar.
- # You can serve 10 days later.

Note: You can place red hot peppers between the slices also.