



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

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## 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.