

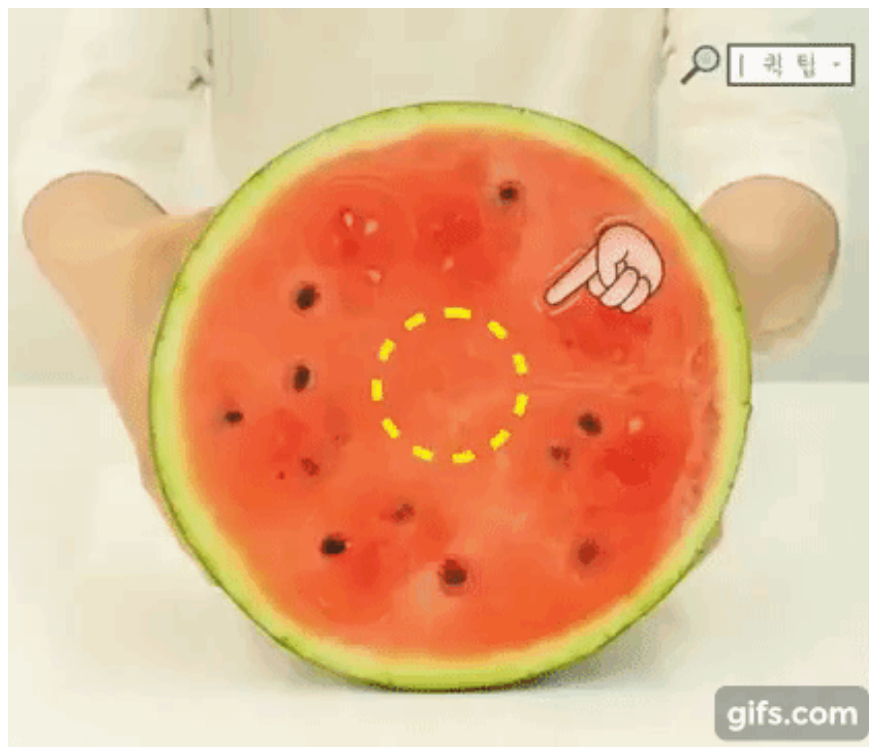
How to add seeds to seedless watermelon?

Here are tips to help add watermelon seedless to seed, follow these to enjoy the best piece of watermelon.

You may not know it, but the fact is that the watermelon seeds follow a certain rule, and if you know this rule, getting rid of the watermelon seeds will become extremely easy and fast. Here are tips to help add watermelon seedless to seed, follow these to enjoy the best piece of watermelon.

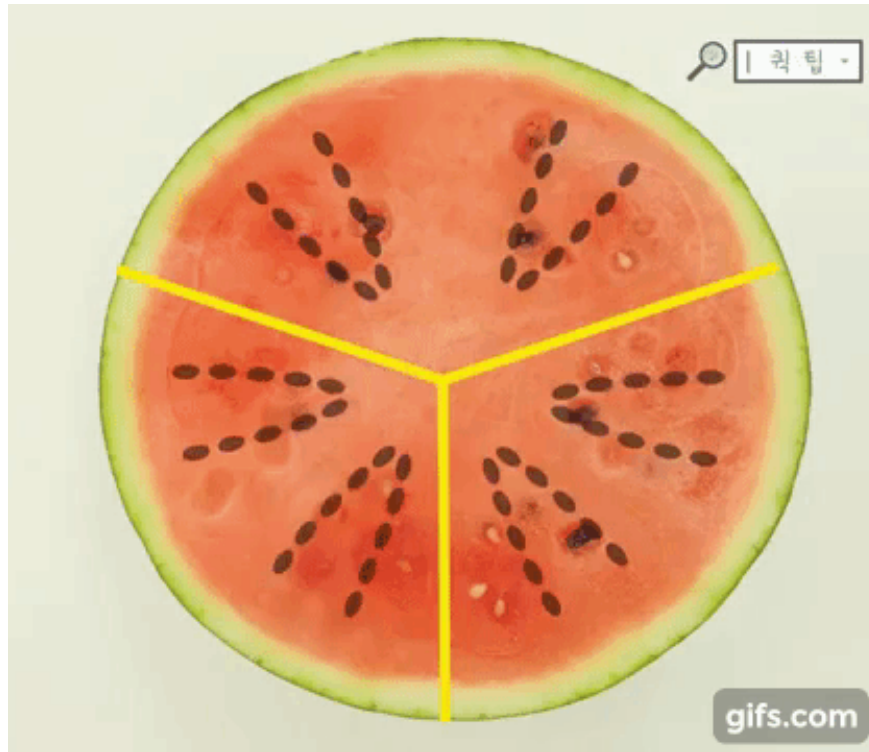
First, use a sharp knife to slice the melon horizontally!

When you look carefully at the surface of the melon half, you will see a fork in the middle of the melon meat as shown in the image below.



If you look closely and look closely, you will see that the watermelon seeds on the 1/3 of the melon surface are in a fixed row, not a mess.

Normally, a watermelon will have 12 rows of seeds and they will be aligned as shown in the picture below.



After determining the position of the seeds on the watermelon, you only need to use a sharp knife to trim along them. After finishing, you will see rows of seeds lying out and outside of the melon. At this point, you only need to use a toothpick or a knife to take the seeds on both sides of the melon, the inside of the melon will be completely seedless.



Add watermelon in this way, you will have pieces of seedless melon to enjoy. Too great is not it!

The easy removal of watermelon seeds not only helps us enjoy this fruit better but it also helps when processing food from watermelon, such as watermelon cream, watermelon smoothie.

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