



Freezing & Preserving

Wild/fresh blueberries are perishable and need refrigeration for storage.

When chilled berries will last at peak flavor for about 2 weeks.

To Freeze:

- Do not wash before freezing. Successful freezing relies on freezing berries when they are completely dry.
- Frozen properly berries will store for up to 2 years.
- Frozen berries should not be refrozen.
- If freezing a large quantity, place in a layer 1-2berries deep on a cookie sheet and then freeze. When fully frozen put in freezer bags/containers.
- Do not defrost when baking. Wash off ice crystals & drain if necessary. 1/3



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To Can:

Raw Pack: Wash & drain berries. Fill canning jar to ½ inch of top. Shake berries down while filling for full pack. Cover with boiling syrup, leaving ½ inch at top. Process in boiling water bath (15 minutes for pints, 20 minutes for quarts).

Hot Pack: Requires firm berries. Wash and drain well. Add ½ cup sugar for each quart of fruit. Cover pan and bring to boil; shake pan to prevent from sticking. Pack hot berries in jars to ½ inch from top. Adjust jar lids. Process in boiling water bath (15 minutes for pints, 20 minutes for quarts).

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To Dry:

Wash & drain berries. Plunge into boiling water for 15 – 20 seconds.

Stop cooking action by placing fruit in ice water.

Drain on paper towels.

Dry at 130 – 135 degrees until leathery (about 4 hours). Use like raisins in baked goods.

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