



HOW TO FREEZE BLUEBERRIES!

Step 1 – Get your berries!

Step 2 – Wash and sort the berries. Wash the berries in a bowl of plain cold water. Pick through and remove any bits of stems, leaves and soft or mushy berries.

Step 3 – Drain the berries. Use a large colander; let them sit in colander for about 10 minutes

Step 4 – Spread the berries in a pan. If you have space in your freezer, spread the berries out in a large oven pan with a lip or ridge. Put enough on to make 1 layer. If your freezer isn't that big, just drain as much water as you can, then put them into whatever container will fit in your freezer.

Step 5 – Put them in the freezer. Leave them in the freezer overnight.

Step 6 – Bag the berries. FoodSavers with the vacuum sealing are great and work well. If you don't have one, Ziploc bags work too.

Step 7 – Label the bags. Label them with the contents and date.

Step 8 – Done! Pop them into the deep freeze or in the coldest part of your regular freezer!

Step 9 – Enjoy eating them! To use them, just set them in the fridge overnight, or on the counter for a couple of hours.

OR

The secret to successful freezing is to use berries that are unwashed and completely dry before placing them in the freezer. Completely cover the blueberry containers with plastic wrap, store in an airtight re-sealable bag, or arrange dry berries in a single layer on a cookie sheet. When frozen, transfer berries to plastic bags or freezer containers. Blueberries should be kept frozen and any unused portion promptly returned to the freezer. If not used immediately, cover and refrigerate thawed berries and use within three days. Remember both frozen and fresh berries should be rinsed and drained just before serving. Just before using, wash the berries in cold water.