Preparation\n

Syrup Pack is preferred for apples to be used for uncooked desserts or fruit cocktail. A sugar or dry pack is good for pie making.\n

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Select full-flavored apples that are crisp and firm, not mealy in texture. Wash, peel and core. Slice medium apples into twelfths, large ones into sixteenths.\n

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Syrup Pack\n

Use cold 40 percent syrup. To prevent browning, add 1/2 teaspoon (1500 mg) ascorbic acid to each quart of syrup.\n

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Slice apples directly into syrup in container starting with 1/2 cup syrup to a pint container. Press fruit down in containers and add enough syrup to cover. Leave headspace. Place a small piece of crumpled water-resistant paper on top to hold fruit down. Seal and freeze.\n

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Sugar Pack\n

To prevent darkening, dissolve 1/2 teaspoon (1500 mg) ascorbic acid in 3 tablespoons water. Sprinkle over the fruit. Or, apple slices can be steam blanched for 11/2 to 2 minutes.\n

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Mix 1/2 cup sugar with 1 quart (1 1/4 pounds) of fruit. Pack apples into containers and press fruit down, leaving headspace. Seal and freeze.\n

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Dry Pack\n

Follow the directions for Sugar Pack, omitting the sugar. Treated apple slices can also be frozen first on a tray and then packed into containers as soon as they are frozen. For more information, see other unsweetened packs.\n