Preparation\n

Select firm, ripe, uniformly yellow apricots. Sort, wash, halve and pit. Peel and slice if desired. If apricots are not peeled, heat them in boiling water 1/2 minute to keep skins from toughening during freezing. Cool in cold water and drain.\n

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Syrup Pack\n

Use cold 40 percent syrup. For a better quality frozen product, add 3/4 teaspoon (2250 mg) ascorbic acid to each quart of syrup. Pack apricots directly into containers. Cover with syrup, leaving 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

Before combining apricots with sugar, give the fruit the following treatment to prevent darkening:\n

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Dissolve 1/4 teaspoon (750 mg) ascorbic acid in 3 tablespoons cold water and sprinkle over 1 quart (7/8 pound) of fruit. Mix 1/2 cup sugar with each quart of fruit. Stir until sugar is dissolved. Pack apricots into containers and press down until fruit is covered with juice, leaving headspace. Place a small piece of crumpled water-resistant paper on top to hold fruit down. Seal and freeze.\n