Preparation\n

Select full-flavored, ripe berries. Remove leaves, stems and immature or defective berries.

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Dry Pack\n

Do not wash berries. Washing results in a tougher skinned product. Pack berries into containers, leaving headspace. Berries can also be frozen first on a tray and then packed into containers as soon as they are frozen. Seal and freeze. Wash before using.\n

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Crushed or Puréed\n

Wash the berries. Crush, press berries through a fine sieve, or purée in a blender or food processor. Mix 1 to 1 1/8 cups of sugar with each quart (2 pounds) of crushed berries or purée. Stir until sugar is dissolved. Pack into containers, leaving headspace. Seal and freeze.\n