<dryingMethod>https://openprairie.sdstate.edu/cgi/viewcontent.cgi?article=1485&amp;context=extension\_extra#:~:text=Lay%20the%20patties%20on%20a,hot%2C%20soapy%20water%20and%20dried.&amp;text=Leave%20about%201%2F2%20inch,occur%20throughout%20the%20drying%20process.&amp;text=Chokecherry%20patties%20will%20take%2012%2D16%20hours%20to%20dry.</dryingMethod>

<canningUrl>https://www.theprairiehomestead.com/2012/08/how-to-make-chokecherry-jelly-low-sugar-and-honey-variations.html</canningUrl>

<freezingUrl>https://nchfp.uga.edu/how/freeze/cherry\_sour.html</freezingUrl>

https://i.imgur.com/UktLx0b.jpg