## Quince\n

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

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**Syrup Pack** – Heat quince in boiling 40 percent [syrup](https://nchfp.uga.edu/how/freeze/syrups.html) for 1 to 2 minutes, depending on size of pieces. Drain and cool. \n

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Pack quince and cover with cold 40 percent [syrup](https://nchfp.uga.edu/how/freeze/syrups.html). For a better product, add 3/4 teaspoon (2250 mg) ascorbic acid to a quart of cold syrup. Leave [headspace](https://nchfp.uga.edu/how/freeze/headspace.html). Place a small piece of crumpled water-resistant paper on top to hold the fruit down. Seal and freeze.