Preparation\n

Choose firm, tender, well-colored stalks with good flavor and few fibers. Wash, trim and cut into lengths to fit the package. Heating rhubarb in boiling water for 1 minute and cooling promptly in cold water helps retain color and flavor.\n

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Dry Pack\n

Pack either raw or preheated rhubarb tightly into containers without sugar. Leave headspace. Seal and freeze.\n

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Syrup Pack\n

Pack either raw or preheated rhubarb tightly into containers, cover with cold 40 percent syrup. Leave headspace. Seal and freeze.\n