

How to Freeze Blueberries

It's the peak of the season for Michigan Blueberries! Now's the perfect time to enjoy their sweet flavor and preserve them for the months ahead. The good news is that blueberries are just about the easiest fruit to freeze. Here's how.



Supplies & Ingredients

- * Delicious Michigan Blueberries
- * Baking sheet(s)
- * Parchment paper or plastic wrap
- * Freezer bags

Step 1:

Lay unwashed berries* out on a baking sheet lined with parchment paper or plastic wrap.

Step 2:

Remove any leaves, stems, and immature or defective berries.

Step 3: Put the baking sheets in the freezer for 1-2 hours until the berries are frozen.

Step 4: Pack them into containers such as freezer bags, leaving head space and making sure to get all of the air out of the package**, seal and freeze.

* Do not wash blueberries before freezing. Washing results in a tougher skinned product. Wash before use.

** We suggest packing them into convenient, easy-to-use measurements, like 1 or 2 cup freezer bags.

Now you can enjoy the sweet taste of Michigan Blueberries all year long in muffins, smoothies, sauces, crisps, pies and crumbles.

BrennansMarket.com

