

Strawberry



Canning

The National Center for Home Food Preservation does not recommend canning strawberries. Strawberries are commonly canned making jellies or jams.

Strawberry Jam: https://nchfp.uga.edu/how/can_07/strawberry_jam_powder.html



Freezing

Process: Syrup Pack

- Select firm, ripe berries
- Wash, cut off top
- Put whole berries into freezer container and cover with water or cold 30% syrup
 - » For freezing, you may pack in 30% (1 $\frac{3}{4}$ cup sugar + 4 cups water) cold syrup or water
- Leave 1 $\frac{1}{2}$ inches headspace
- Seal and freeze

Drying

Process: Electric Dehydrator

- Select firm, ripe berries
- Wash, cut off top
- Cut berries into $\frac{1}{2}$ inch pieces
- Set dehydrator to 140 degrees F
- Arrange slices in a single layer on drying racks, dry cut – side up
- Dry 7-15 hours, depending on size
- Dry 24-36 hours for whole strawberries



Tips/Tricks:

Dried strawberries can be eaten as a snack or added to green salads or yogurt.