

## **MSU Extension Publication Archive**

Archive copy of publication, do not use for current recommendations. Up-to-date information about many topics can be obtained from your local Extension office.

Strawberries – Food Preservation Series  
Michigan State University Extension Service  
Sandra L. Andrews, Food Science and Human Nutrition  
Reprinted June 1996  
2 pages

The PDF file was provided courtesy of the Michigan State University Library

**Scroll down to view the publication.**



STRAWBERRIES

AVAILABILITY		RECOMMENDED VARIETIES
June and July		Guardian, Surecrop, Midway, Red Chief, Sparkle, Gilbert and Ozark Beauty are excellent for freezing. Red Chief and Guardian are excellent varieties for preserves. Raritan, Delite, Holiday, Earliglow and Scarlet varieties are additional varieties that grow well in Michigan.
TRIM LOSS		
Good quality—approximately 6 percent from stemming and capping. Fair quality—14 percent from sorting, stemming and capping.		
YIELD		
1 quart (1½ lbs.)	4 cups	
8-quart crate (12 lbs.)	12 pints frozen	
24-quart crate (36 lbs.)	36 pints frozen	
¾ quart fresh	1 pint frozen	

**FREEZING**

**Whole:** Choose firm, ripe, red berries, preferably with a slightly tart flavor Large berries are better sliced or crushed. Sort berries, wash them in cold water (do not soak), cap and drain well. Sugar and syrup packs make better quality frozen strawberries than berries packed without sweetening.

*Syrup pack-* Put berries into containers and cover with cold 50 percent syrup (1 part water to 1 part sugar), leaving 1/2 inch headspace. Seal label and freeze.

*Sugar pack-* Add 1 part sugar to 6 parts strawberries and mix thoroughly. Put into containers, leaving 1/2 inch headspace. Seal, label and freeze.

*Unsweetened pack-* Pack into containers, leaving 1/2 inch headspace. For better color. cover with water containing 1 teaspoon

ascorbic acid to each quart of water Seal, label and freeze.

*Pecan pack:* This alternative uses pectin and less sugar than syrup pack and retains the fresh berry flavor, color and texture. Combine 1 box powdered pectin (1 3/4 ounces) with 1 cup of water in a saucepan. stir and boil 1 minute. Stir in 1/2 cup sugar and dissolve. Remove the pan from heat, add cold water to make 2 cups of syrup. Chill. Put cleaned and prepared fruit in a 4 to 6 quart bowl; add enough pectin syrup to glaze the fruit with a thin film. Gently fold fruit to coat each piece with syrup. Pack into freezer bags or containers, leaving 1/2 inch headspace. Seal, label and freeze.

Freeze no more than 1 quart of food per cubic foot of freezer capacity per day. One cubic foot will hold 30 quarts.

Strawberry Freezer Jam (5 - 6 half- pints)  
 2 cups crushed strawberries (about 1 quart berries)  
 4 cups sugar  
 1 package (1 3/4 ounces) powdered sugar (purchase fresh pectin each year. Old Pectin may result in poor gles.)  
 1 cup water

stir for 2 seconds.

Pour jam into freezer containers, leaving 1/2 inch headspace. Cover containers and let stand at room temperature for 24 hours or until jam has set. Label and freeze.

Sort and wash fully ripe berries. Drain. Remove caps and stems crush berries. Place prepared berries in a large mixing bowl. Add sugar, mix well, and Let stand for 20 minutes, stirring occasionally. Dissolve pectin in water and boil for 1 minute. Add the pectin solution to the berry and sugar mixture;

(Minor Revision) June 1996  
 Michigan State University Extension.

Strawberry Jelly with Added Pectin ( 5 2/3 cups)

2 1/2 quarts strawberries (or 3 1/2 cups of strawberry juice)  
 5 cups sugar  
 1 box (1 3/4 ounces) powdered pectin)  
 ( purchase pectin fresh every year. Old pectin may result in poor gels).

**Prepare juice:** Thoroughly crush, one layer at a time, 2 1/2 quarts of strawberries. Place crushed fruit in a jelly bag or double layer of cheesecloth and let drip. When dripping has almost ceased, press gently. Measure 3 1/2 cups of juice into a large saucepan.

Measure sugar and set aside. Stir pectin into juice and bring to a full boll, then add sugar all at once. Stir and bring mixture to a full rolling boil, and boil hard for 1 minute, stirring constantly. Remove from heat and skim off foam. Ladle into hot, sterilized jars, leaving 1/4 inch headspace. Adjust lids and process.

**Strawberry Jelly with Added Pectin**

Recommended Process Times in a Boiling- Water Canner

Style of pack	Jar size	Process Times (in minutes) at Altitudes of		
		0-1,000 ft.	1,001-6,000 ft.	6,001-8,000 ft.
Hot	Half-pints	5	10	15

Strawberry-Rhubarb Jelly (7 half-pints)

1 1/2 pounds red stalks of rhubarb  
 1 1/2 quarts ripe strawberries  
 1/2 teaspoon butter or margarine to reduce foaming (optional)  
 6 cups sugar  
 2 pouches (6.35 ounces) liquid pectin  
 (Purchase fresh pectin every year. Old pectin may result in poor gels.)

Wash and cut rhubarb into 1-inch pieces and blend or grind in a blender or food processor. Wash, stem and crush strawberries one layer at a time in a saucepan. Place both fruits in a jelly bag or double layer of cheesecloth and gently squeeze out juice. Measure 31/2 cups of juice into a huge saucepan. Add butter and sugar, thoroughly mixing into juice. Bring to a boil over high heat, stirring constantly. Immediately stir in pectin. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill hot, sterilized jars, leaving 1/4 inch headspace. Adjust. lids and process.

**Strawberry- Rhubarb Jelly**

Recommended Process Times in a Boiling- Water Canner

Style of pack	Jar size	Process Times (in minutes) at Altitudes of		
		0-1,000 ft.	1,001-6,000 ft.	6,001-8,000 ft.
Hot	Half- pints	5	10	15

**Strawberry Syrup ( 9 half- pints)**

This procedure may also be used with fresh juices from fresh or frozen strawberries which can easily be made into toppings for use on ice cream and pastries. This procedure may also be used with fresh or frozen blueberries, cherries, grapes or raspberries (black or red).

Select 6 1/2 cups of fresh or frozen fruit. Wash, cap and stem fresh fruit and crush in a saucepan. Heat to boiling. and simmer until soft (5 to 10 minutes). Strain hot through a colander and drain until cool enough to handle. Strain the collected juice through a double layer of cheesecloth or a Jelly bag. Discard the dry pulp. The yield of the pressed juice should be about 4 1/2 to 5 cups. Combine the juice with 6 1/2 cups of sugar in a large saucepan. Bring to a boil, and simmer 1 minute. To make syrup with whole fruit pieces, save 1 or 2 cups of the fresh or frozen fruit, combine these with the sugar, and simmer as in making regular syrup. Remove from heat, skim off foam, and fill clean, hot, half-pint or pint jars, leaving 1/2 inch headspace. Adjust lids and process.

**Strawberry Syrup**

Recommended Process Times in a Boiling- Water Canner

Style of pack	Jar size	Process Times (in minutes) at Altitudes of		
		0-1,000 ft.	1,001-6,000 ft.	over 6,000 ft.
Hot	Half-pints	10	15	20
Hot	Pints	10	15	20

Prepared by Sandra L. Andrews, Ph.D., R.D., formerly Extension Specialist, Department of Food Science and Human Nutrition, Michigan State University.

MSU Is an Affirmative-Equal Opportunity Institution. Extension programs and materials are available to all without regard to race, color, national origin, sex, disability, age or religion. Issued In furtherance of Extension work in agriculture and home economics, acts of May 8 and June 30,1914. in cooperation With the U.S. Department of Agriculture. Gail L. Imig, extension director, Michigan State University, E. Lansing, Mi 48824. This information is for educational purposes only. References to commercial products or trade names does not imply endorsement by the MSU Extension or bias against those not mentioned. This bulletin becomes public property upon publication and may be printed verbatim with credit to MSU. Reprinting cannot be used to endorse or advertise a commercial product or company. Produced by Outreach Communications and printed on recycled paper.