

# Fresh Blueberries

This recipe will make as many trays of blueberries as you choose to freeze dry\*

[Adventures in Freeze Drying's: Freeze Drying Blueberries Experiment](#)

## Ingredients:

Fresh Blueberries



## Directions:

1. Prepare blueberries (wash and let dry etc.)
2. There are 3 ways that will freeze dry well, one produces a slightly more appealing looking final product buta will freeze dry:
  - a. Using a sharp paring knife, cut each blueberry in half. This is very time consuming, but will speed up the freeze drying process considerably and give you the best looking end product.
  - b. Using a sharp paring knife, simply put a slice through the skin on each berry, not quite as time consuming as cutting in half, takes a little longer to freeze dry, most berries look very nice, a few have some juices kind of leak out and freeze dry on the outside of the berry.
  - c. Using the berry roller tool, or retractable dog brush, simply pierce each berry on your tray. This is the fastest prep for fresh berries, these will take the longest of the fresh berries to freeze dry, I had more blowouts of juice from these berries so they were not as visually appealing.
3. Freeze until frozen solid (24+ hours)
4. Freeze Dry
5. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:** varies by method

**Rehydration:** not intended, but can be used in baking and smoothies etc.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray