

Taste Test: Blackberries



Blackberries look exactly how their name describes: a deliciously juicy black berry. This berry has a smooth, fragile skin and is composed of many seed-containing sacks, called droplets, which cluster together around an inner greenish-white core. The blackberry is very sweet and somewhat tart. They are commonly grown in Canada, Serbia, and Mexico.

	Food Fact		
	Blackberries are one of the most antioxidant-rich fruits.		
How to Choose:			
	 Ripe blackberries are deep purple in colour A delicious blackberry will have large droplets Avoid small and shrivelled blackberries Be aware the mold can easily blend into the dark colour of the fruit 		
How to Prepare: Simply remove them from the container, run them under cold water, and serve			
Нс	ow to Store:		
	 □ In the refrigerator for up to one week □ If you have extra blackberries, you can freeze them. • Lay washed berries on a cookie sheet and freeze for one hour. • Transfer the berries to an air-tight container to be kept in the freezer. 		
No	ote:		
Ca	nada's food guide recommendations: Include vegetables and fruit in all meals and snacks. Aim for half your plate to be vegetables and fruit.		

I Tried It!

My Rating (circle one):







Would you like to try blackberries again?

☐ YES		NC
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Ideas for Serving Blackberries:

- Blackberries are delicious in a fruit smoothie.
- Top a bowl of blackberries with a dollop of vanilla yogurt and chopped walnuts.
- Add blackberries to oatmeal or cereal for more colour and flavour.

Berry Smoothie

Makes 6 servings

Ingredients:

- ☐ 1 banana, broken into chunks
- ☐ 1 cup low-fat strawberry flavoured yogurt
- ☐ 1 cup unsweetened orange, strawberry, and banana juice
- ☐ 1 cup mixed frozen berries (strawberries, blueberries, raspberries, and blackberries)

Directions:

1. In a blender, on high speed, blend banana, berries, yogurt, and juice for 30 seconds or until smooth.

Recipe from https://www.cookspiration.com/recipe.aspx?perma=FA4DAAE5C9C&g=31

Getting children involved in cooking at home makes them more likely to eat fruits and vegetables and select healthy foods. For more information, please contact APPLE Schools at info@appleschool.ca

¹EaTracker.ca. Recipe Analyzer. http://www.eatracker.ca/recipe analyzer.aspx - Accessed July 20, 2012