

Freezer Corn

How to freeze corn from wyseguide.com

1. Shuck and remove the husks from the sweet corn. Cut off any rotten or bad spots. Remove the silks and rinse.
2. Bring a large pot of water to a boil. Add corn to the boiling water and allow it to return to a boil. Cook for five minutes.
3. Once cooked, remove corn from water and place in cool water to stop cooking.
4. Submerge the corn in ice water until completely chilled. Continue the process until all the corn is cooked and chilled. It is essential the corn is chilled, including throughout the entire cob. If not chilled, the corn loses flavor and freshness.
5. Once chilled, cut corn off the cob. Pack into containers or bags. Label and freeze.