



How to Freeze Corn



Preparing corn to freeze is slightly different than cooking corn on the cob to eat it. You don't want to cook it so much as just blanch it (barely boiling it to destroy enzymes that change the color, flavor, and texture while frozen) before you freeze it. Blanching will not fully cook it, so when you remove it from the freezer and want to eat it, you'll cook it then.

What you will need:

fresh corn on the cob*
large pan
tongs
plenty of ice
2 large bowls
knife
spoon
Ziploc bags or vacuum-sealed bags
permanent marker

Peel husks off corn. Remove any remaining cornsilk. Fill large pan three-fourths full with water and bring to a boil over high heat. Add 5-6 ears of shucked corn at a time. Return water to full boil. Cover and cook for 5-6 minutes. (If water is boiling over pan, reduce heat to medium.) Remove corn from pan and immediately immerse in ice water (to prevent overcooking). Cool corn 5-6 minutes. Remove from ice water and cut kernels from cob, about 2/3 the depth of the kernel. Place cut corn in bowl. When enough corn has accumulated in the bowl, spoon kernels into Ziploc freezer bags or vacuum-sealed bags. Remove as much air as possible from the bags. Record the date on the bags using a permanent marker. Freeze bags.

When ready to eat frozen corn, remove corn from bag and place in bowl. Add 1-2 T butter. Cover with plastic wrap and microwave for 5 minutes. Stir. Microwave another 2-4 minutes. Salt and pepper to taste.

*keep corn cold until ready to use since the sugars break down at room temperature