

Easy Freezing Sweet Corn

Enjoy Summer All Winter Long

Ingredients:

- Incredible Sweet Corn from Johnson Family Farms

Directions:

- Husk and wash corn thoroughly.
- Place corn in boiling water for 5 min. remove promptly.
- Immediately place corn in cold water bath until it is cold to the touch. (this is a very important step. Without cooling corn thoroughly, the corn can go bad in the freezer before it freezes)
- When corn is cool, remove from the water and let drain.
- Using a knife or any type of corn cutter gently shave the corn off the cob. Start at the top (pointy end) of the cob and cut downward the length of the cob. Rotate and cut again until you have gone all the way around the cob.
- Note- if the cob feels warm to the touch stop cutting and put back in the cold water bath until cool.*
- Place the cut corn in zip lock freezer bags or cartons and put in the freezer.
- Enjoy the taste of Summer fresh sweet corn all winter long!

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