

"Winter Freezer Corn"

Many people freeze corn in the husk or blanched and on the cob. Our favorite way to eat corn in the winter is a little more work now, but saves freezer space and time later, and it's so much better than frozen bags from the store! I average 6-8 ears of corn per quart-size freezer bag for a family serving. (The bags are a little over half full)

***FIRSTFRUITS Sweet Corn, Hanford, CA 12th & Fargo**



1. Shuck corn ears and wash with vegetable brush to remove excess silk.
2. Immerse in boiling water 3-4 minutes, Cool in tap water.
3. Trim kernels from cob with a sharp knife.
4. Scoop into quart size freezer bags.
5. In separate bowl make brine. (1/2 tsp. each of salt and sugar per quart of water).
6. Add @ 1 cup brine to bag. Seal Bag and freeze.

When serving, thaw bag from freezer and reheat over the stove or in the oven. It's a great winter side dish. The brine adds just enough flavor!