



Freezing Keller's Sweet Corn

Directions

- Wear old clothing! You will be splattered with sticky corn juice when all is said and done.
- Shuck the corn and remove as many silks as possible. Place ears in a large pot of boiling water. Boil corn for only 2 minutes. (It'll continue to cook when you heat it up in the future.)
- Transfer ears of corn to a kitchen sink filled with ice water. (The water has to be COLD to stop the cooking process. You may want to buy bags of ice for this.) Keep ears in cold water until cool enough to handle.
- Using a sharp knife, cut the kernels off the cob. Try to get as close to the base of the kernels as you can. (Easy hack - Put the smaller end of the ear in the hole of a bundt cake pan. Hold top end of cob while cutting the kernels off. Kernels will land in the pan.)
- Spoon corn into pint or quart-size freezer bags. Leave some room in order to seal properly. Lay flat, date bag with a marker, and place in freezer
- Repeat process for entire amount of corn. Add ice to water in the sink to keep it cold. Dream of eating Keller's sweet corn on a cold winter day!

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