

HOW TO FREEZE SWEET CORN – STEP-BY-STEP



Step 1: (not shown here) Shuck the corn. Remove any bad tips by snapping it off. One bushel of corn should be enough to last you through the winter.

Step 2: Blanch the corn. Place ears of corn in a giant pot of simmering water, and simmer for about 2 minutes until the ears turn bright yellow.



Step 3: Using a set of tongs, place blanched ears of corn immediately into a bin of cold ice water to stop the cooking.



Step 4: Set your ear of corn on the tip of a Bundt pan. Using a corn cutter from Pampered Chef, slide the cutter down the ear. The corn will fall into the Bundt pan.

Step 5: As the Bundt pan gets full, dump it out into another big pan.



Step 6: Using a one cup scoop, measure the corn and dump into Ziplock freezer bags in the portion sizes you want. I like to make 3 and 4 cup portions. Remove air and seal. Lay flat.

Label with date and portion size using a marker. Put in freezer flat to freeze.

To see our YouTube Video showing this process, [visit this link: https://www.youtube.com/watch?v=eSh2uehuebE&t=2s](https://www.youtube.com/watch?v=eSh2uehuebE&t=2s)