

CANNING AND FREEZING CORN

Food	Preparation	Boiling-Water Canning, Raw Pack	Boiling-Water Canning, Hot Pack	Freezing
Corn, cream-style	Allow 2 to 3 pounds per pint. Clean as for corn on the cob.	Not recommended.	Cover ears with boiling water; return to boil and boil 4 minutes. Use a sharp knife to cut off just the kernel tips, then scrape corn cob with a dull knife. Bring to boiling 1 cup water for each 2 cups corn; add corn and simmer for 3 minutes. Fill pint jars loosely, leaving 1-inch headspace. Process pints for 85 minutes. Do not use quart jars.	Cover ears with boiling water; return to boil and boil 4 minutes. Cook quickly; drain. Use a sharp knife to cut off just the kernel tips, then scrape corn cob with a dull knife. Fill containers, leaving 1/2-inch headspace.
Corn, whole kernel	Allow 4 to 5 pounds per quart. Clean as for corn on the cob.	Cover ears with boiling water; boil 3 minutes. Cut corn from cobs at three-fourths depth of kernels; do not scrape. Pack loosely in jars. Add boiling water, leaving 1-inch headspace. Process pints for 55 minutes and quarts for 85 minutes.	Cover ears with boiling water; boil 3 minutes. Cut corn from cobs at three-fourths depth of kernels; do not scrape. Bring to boiling 1 cup water for each 4 cups corn; add corn and simmer for 5 minutes. Fill jars with corn and liquid, leaving 1-inch headspace. Process pints for 55 minutes and quarts for 85 minutes.	Cover ears with boiling water; return to boil and boil 4 minutes. Cool quickly, drain. Cut corn from cobs at three-fourths depth of kernels; do not scrape. Fill containers, leaving 1/2-inch headspace.
Corn on the cob	Remove husks. Scrub with a vegetable brush to remove silks. Wash and drain.	Not recommended.	Not recommended.	Blanch 6 ears at a time, allowing 7 minutes for small ears (1-1/4 inches or less in diameter), 9 minutes for medium and 11 minutes for large (over 1-1/2 inches in diameter). Cool quickly and completely to prevent "cobby" taste (may take longer than blanching time). Drain well. Package, leaving no headspace.