

# PERFECT FREEZER FRESH CORN KERNELS

F EASY

Last Modified: 09/28/2018

PREP: 1 Hr  
COOK: 4 Min  
STOVETOP

VEGETABLES

MAKES 24 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Dozen	Ears FRESH Pulled Sweet Corn	Cleaned
7	Quarts	Water (Enough To Submerge Cobs)	Boiling

## FOR EVERY 3 CUPS OF CORN KERNELS

2	Tsp	Sea Salt	
1	Tbsp	Granulated Sugar	Optional
3	Tbsp	Unsalted Butter	Melted

## PREPARATION

FACTOID	During the late fall harvest season, Block's Stand & Greenhouse on Eureka Road in Romulus, MI near Detroit Metro Airport sells fresh daily pulled Sweet Corn EXTREMELY CHEAP. Today is September 28th & they are still selling loads of fresh ears at \$3 a dozen. We usually purchase 14 to 16 dozen ears depending upon their size. We "preserve" them by using this method so we can enjoy "almost" fresh corn on the cob all winter long.
HINT	I tend to blanch around 6 to 8 ears at a time, working in batches
TOOLS	1) 12 Quart Stainless Steel Pot & Lid 2) Stainless Steel Buffet Server Pan 3) Aluminum Half-Sheet Pan 4) Corn Stripping Knife 5) Vacuum Sealer & Bags OR 5) Zip Loc Quart Freezer Bags & A Straw to suck out the air
PREP	<b>DISH</b> 1) Strip the Ears of Corn and remove as much cornsilk as possible.
HINT	I have tried several Corn Kernel Strippers. The one pictured is far and away my all-time favorite. It has stayed sharp for several years (comes with a plastic blade cover). It cuts downward (away from your hands) for safety. Is dishwasher safe.
1	Over high heat, bring 6 quarts of water to a rolling boil. Add in the Ears of Corn, Cover loosely and return to a boil. Boil for 4 minutes.
2	Remove the Ears of Corn (hold until NO more water drips off) to the aluminum sheet pan & allow to cool slightly & finish draining.
3	One Ear at a time, insert a Corn Cob Holder into the pointed end. Pat dry with a paper towel. Using the Kernel Cutter, Hold the Cob firmly and strip off the Kernels allowing them to fall into the buffet serving pan - A LARGE pan equals less of a mess.
4	When all of the Corn is stripped, place 3+- cups in a vacuum sealer bag (WE eat 3 cups whenever we have Corn for dinner). Add in the Salt, melted Butter and Sugar (if using). Squeeze lightly to mix. Seal tightly and flatten the bags for easy stacking in your freezer.
SERVE	Freeze for up to 12 months. Simply thaw, heat & eat.