Ingredients\n

Corn\n

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Instructions\n

Husk the corn. If you can, do this outside.\n

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Blanch corn by bringing bring a large pot of water to boil the cobs for 4 minutes. \n

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Do not add salt to water as this will toughen the corn. \n

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Cut corn off the cobs by placing cob end in the opening of a pan. The pan will catch all the kernels and provide a steady base for the cob of corn as you run a sharp knife down the sides of the cob between the cob and the corn kernels. \n

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Alternatively, cut a slice off the bottom of the corn cob to give you a level surface so you can hold the cob vertically on a cutting board without it wobbling. Run the knife down the sides of the cob. \n

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Spread corn kernels on dehydrator trays in a single layer to allow for plenty of air circulation. Break any large pieces of corn apart into separate kernels for even drying. \n

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Dehydrate at 125°F or 52°C until corn kernels are hard and dry. Most vegetables like corn should be dried so they are brittle enough that they would shatter if hit with a hammer. Depending on humidity levels this can take 8-12 hours. \n

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Allow corn to cool thoroughly before storing in airtight jars. Simply turn the dehydrator off and let them sit for another 60 minutes. This ensures that there will not be any condensation build up on the inside of the jars. \n