<dryingMethod>Step 1

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

Step 2

Blanch corn by bringing bring a large pot of water to boil. Once boiling add cobs of corn to water, wait for water to return to boiling then boil for 4 minutes. Remove from heat and immediately cool in an ice water bath and drain well. Blanching ensures the aging enzymes in corn (the ones that turn corn from sweet to starchy) are destroyed and keeps your corn tasty sweet and delicious.

Do NOT add salt to water as this will toughen the corn.

Step 3

Cut corn off the cobs by placing cob end in the opening of a bundt 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.

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.

Step 4

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.

Step 5

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.

Step 6

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 won’t be any condensation build up on the inside of the jars.

Step 7

Store in airtight containers in a cool, dry, dark place for up to one year.

</dryingMethod>