Preparation – Select only tender, freshly-gathered corn in the milk stage. Husk and trim the ears, remove silks and wash.\n

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Corn-on-the-cob – Water blanch small ears (1¼ inches or less in diameter) 7 minutes, medium ears (1¼ to 1½ inches in diameter) 9 minutes and large ears (over 1½ inches in diameter) 11 minutes. Cool promptly and completely to prevent a "cobby" taste. Drain and package. Seal and freeze.\n

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Whole Kernel Corn – Water blanch 4 minutes. Cool promptly, drain and cut from cob. Cut kernels from cob about 2/3 the depth of the kernels. Package, leaving ½-inch headspace. Seal and freeze.\n

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Cream Style Corn – Water blanch 4 minutes. Cool promptly and drain. Cut kernel tips and scrape the cobs with the back of a knife to remove the juice and the heart of the kernel. Package, leaving ½-inch headspace. Seal and freeze.\n

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Another way to prepare cream style corn for freezing is to cut and scrape the corn from the cob without blanching. Place the cut corn in a double boiler, and heat with constant stirring for about 10 minutes or until it thickens; allow to cool by placing the pan in ice water. Package in moisture-vapor resistant containers, leaving ½-inch headspace. Seal and freeze.\n