

How to Freeze Corn

Corn
Water
Paper towels
Freezer bags

Bring a large pot of water to a rolling boil.

Peel the corn and remove all the silk.

Prepare a large bowl with ice water.

Line a baking sheet with paper towels.

Place corn into the boiling water and cook for 4 minutes.

Immediately remove blanched corn and place it into the ice water. Cool down completely.

Place cold corn onto the paper towels and dry down completely. You can freeze them whole, cut into pieces or remove the kernels.

Place into sealed freezer bag and freeze for up to 3 months.