



# How to save fresh corn

It's the 4th of July and fresh corn on the cob is selling at 19 for a dollar. Here's how to make advantage of this and stock up.

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## Step 1 — How to save fresh corn



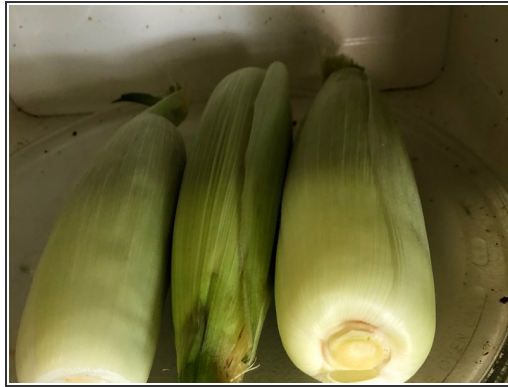
- Six ears of fresh corn

## Step 2



- Use a very sharp or serrated edge knife and cut off the shank of the ear. Then cut off the silts end. FYI there is one silt for each kernel of corn. Now peel off most of the husks but leave the corn covered with at least one layer.

### Step 3



- Now your ears are ready for cooking.
- I do them three at a time in the microwave. Allow three minutes for each ear. To insure even cooking, turn and rotate the ears every three minutes.

### Step 4



- The corn can now be husked and eaten straight off the cob. If you are doing more ears than you can eat right now, the corn can be taken off the cob and frozen. To remove the husks and the majority of the slits, use a kitchen towel to grasp the corn and cut off bottom end. The squeeze the ear right out of the husk.



## Step 5



- The corn will slip right out of the husks. It will also be almost free of those pesky silts.

## Step 6



- Time to take the kernels off the cob. Use a very sharp paring knife. Hold the hot corn with your kitchen towel and start about the middle of the ear and cut the kernels off into a bowl.

## Step 7



- Here are three ears cut off into the bowl.
- Here are all six ears in the bowl.



## Step 8



- Final prep is to add one pat of butter per ear, then add fresh ground salt and pepper to taste. To melt the butter put the bowl back in the microwave for a couple of minutes, then stir well.
- Use a good quality freezer bags. Fill your bags, About 6-7 tablespoons for each ear of corn. I freeze only one ear per bag as that's all I will eat at a time.
- Here are my completed bags ready for the freezer.
- Frozen corn will last with good quality about 12 months.

To reassemble your device, follow these instructions in reverse order.