

Canning Whole Kernel Corn

From Elizabeth at [OhioThoughts Blog](http://ohiothoughtsblog.blogspot.com)

You Will Need:

About 2 dozen ears per 8 pints or 4 dozen for 8 quarts
(About 2 to 3 ears of corn per pint and 4 to 6 ears per quart jar)
Water
Canning salt, (optional)
Mason jars with lids and bands
Pressure Canner and canning tools

Directions For Raw Pack:

Prepare pressure canner according to manufacturer's instructions.
Sterilize jars and then keep jars heated in simmering water until ready to use. Do not boil lids and bands.

Husk corn then wash under cold running water and remove silk.

Some types of corn may discolor when canned. You can blanch the corn before canning by placing the washed ears of corn in boiling water for 2 to 3 minutes.

Cut corn from cob. Start at the small end of the cob and cut downward to the stem end. Do not scrape the cob.

Bring a medium pot of water to a boil, then reduce and keep hot.

Pack raw corn kernels loosely into hot jars. Do not pack down or shake jar to pack. Corn should be lay loosely in the jars.

Ladle boiling water over corn. Remove air bubble and add more water if needed to leave a 1 inch headspace.

Add 1/2 teaspoon salt to each pint jar or 1 teaspoon salt to each quart jar, if desired.

Wipe jar rim and apply the 2 piece lid. Adjust just until fit is fingertip tight.

With lid on, process filled jars in a pressure canner at 10 pounds pressure, 55 minutes for pints and 1 hour and 25 minutes for quarts and following manufacturer's instructions for your canner.

Remove jars and let cool completely. Do not disturb for 24 hours.

Once cooled, lid should not flex up and down when center is pressed.

Do Not Tighten Bands.

According to the newest addition of the Ball Blue Book, bands may be left on or removed when storing. Wash jars, label and store in a dark, cool, dry location.

For other recipes or DIY projects please go to: ohiothoughtsblog.blogspot.com

Directions For Hot Pack

Remove corn from cob and place corn in a large saucepan. For each 4 cups corn, add 2 cups water. Bring to a boil. Reduce heat and simmer 5 minutes.

PACK hot cooked corn and hot liquid into hot jars leaving 1 inch headspace.

Follow directions from this point.

FREEZING CORN

Freezing corn is much simpler than canning corn and results in a product that may taste better to you.

Before freezing, corn must be blanched to destroy the enzymes that will cause flavor and color changes during storage.

Corn can be stored in the freezer at 0° F for about 10 months. It can be stored longer but may lose some of its flavor or become freezer burnt.

Corn-on-the-cob:

Water blanch small ears (1-1/4 inches or less in diameter) 7 minutes, medium ears (1-1/4 to 1-1/2 inches in diameter) 9 minutes, and large ears (more than 1-1/2 inches in diameter) 11 minutes.

Whole kernel corn:

For frozen cut corn, blanch for 4 minutes, cool, and cut kernels from the cob at about three-fourths of their depth. Fill pint, or quart-size freezer bags, to a level of 3 to 4 inches from the top. Squeeze out air, leaving a 1-inch headspace, label, and freeze.

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