

FREEZING AND CANNING

Frozen Corn

35 ears fresh sweet corn 1 pt. half and half
 1 lb. butter (do not
 substitute)

Husk, silk and wash corn. Cut from cob into a large roaster (about 16 to 18 cups cut corn). Add butter and half and half. Put in 325° oven. Cook for 1 hour, stirring occasionally. Remove from oven. Cool down by placing roaster in sink with ice water under it. (Dividing the corn into two pans will help cool it more quickly.) When cool, package and freeze as quickly as possible. To serve, heat corn through.

Elaine Pokorny (Mrs. Ben)

Frozen Sweet Corn

15 c. corn, cut from cob
 (do not blanch)
 3/4 c. sugar

5 c. water
 2 Tbsp. coarse canning salt