

Fabulous Frozen Corn

Shuck Corn.

Cut corn off the cobs. An electric knife works great. Turn a smaller but tall bowl over at the bottom of a large bowl or roasting pan. Rest the corn on the small bowl and cut so that all of the corn falls into the larger bowl. Make sure not to cut too close to the cob.

Put into a pot:

16 cups corn

3 cups water

4 T. sugar (optional)

2 t. salt

½ cup butter (optional)

Mix together, bring to a boil and boil just until the corn becomes translucent (5 minutes.)

Cool and put in freezer bags (juice and all.)

Freeze.