



sweet corn



Tips for freezing corn:

Husk the ears and drop in boiling salted water for about 30 seconds. Cool them quickly under running cold water and then seal them whole or halved in zipped freezer bags. Or cut the kernels from boiled or roasted ears and sprinkle on a cookie sheet. Freeze and then pack loosely in a zippered freezer bag.

OR remove about half the shuck from the ears. Soak in cold water for about 30 minutes and then double wrap in plastic. Freeze until ready to use

Tips for Grilled corn:

Shuck corn, remove silk and rub with olive oil. Sprinkle lightly with Cajun or seasoned salt of your choice. Grill corn directly over medium high flame, turning frequently and brushing with butter or BBQ sauce until toasted and sizzling. Serve immediately.

Shuck the corn and boil for 1-2 minutes. Rub the hot corn in butter, and roll the buttered corn in dark brown sugar. Mash the brown sugar into the corn with your hands. Sprinkle the ears liberally with salt and pepper. Grill the ears over a flame until the corn starts to brown and the sugar starts to caramelize. Turn the corn (3 times) ¼ turn before it burns and brown on 4 sides.

Summer Corn Chowder

- 6 ears fresh sweet corn
- 6 cups chicken or vegetable broth
- 2 cloves of garlic, peeled and bruised
- 1 russet potato, peeled and chopped into ½ cubes
- 2 cups milk
- Salt and pepper to taste
- ¼ lb slab bacon (rind removed), cut into ¼ inch dice
- 4 medium-size ripe tomatoes, seeded and chopped
- ¼ cup chopped fresh basil

Strip corn from cobs; set aside. Simmer cobs, broth and garlic in a pot, partially covered for about 10 minutes. Discard cobs and garlic. Stir in the potatoes and half of the reserved corn. Simmer, partially covered until potatoes are tender, 10-12 minutes. Puree; transfer to a bowl. Stir in the milk, salt and pepper, reserve. Cook the bacon in a pot over low heat to render the fat, about 6 minutes. Add the onion; cook for 10 minutes. Add the reserved soup and remaining corn; simmer for 8 minutes. Stir in the tomatoes and basil. Serve immediately.

