

Matenaer's Sweet Freezer Corn

Ingredients

- 15 cups raw corn kernels (15 cobs)
- 2 Tbsp salt
- 1/4 cup sugar
- 4 cups water
- 1/4 cup butter

Double Batch

- 30 cups raw corn kernels (30 cobs)
- 4 Tbsp salt
- 1/2 cup sugar
- 7 cups water
- 1/2 cup butter

Preparations

Husk and clean corn on the cob.

Cut kernels off **uncooked** cobs.

Add **raw** kernels, salt, sugar, water and butter to large kettle.

Bring to a gentle boil. Simmer 10 minutes.

Ladle into freezer zip lock bags. **Keep some juice with it.** (Don't drain the juice!)

Let it cool down before freezing. Freeze flat until firm.

Thaw before using. Enjoy!

Yield: 15 cups (Double Batch: 30 cups)