

Sweet Corn

80 Ears of Sweet Corn filled 5 large trays *

[Live Life Simple: Sweet Corn on the Cob](#)

Ingredients:

80 Ears Sweet Corn
Johnny's Popcorn Salt
Salt
Pepper



Directions:

1. Husk corn, then brush corn softly to remove silk
2. Blanch the sweet corn: Boil water, Dunk corn in boiling water for 5-6 minutes, then dunk in an ice bath for several minutes
3. After corn is cooled down, use a serrated knife to cut corn off of the cobb
4. Line tray with parchment or silicone
5. Fill trays with sweet corn (8 cups per Large tray)
6. Season each tray as desired
7. Pre-Freeze or go straight into the Freeze Dryer
8. Freeze dry
9. Store appropriately. (See Tips & Tricks for storage help)

The Popcorn seasoning corn was great as a snack without rehydrating.

Cycle Time: My cycle time in a large freeze drying using a premier pump was 52 hours 22 minutes without pre-freezing

Rehydration: About 1 cup of corn and shy of $\frac{1}{2}$ cup water. Let sit, and then heat in the microwave. You can also rehydrate using about $\frac{1}{4}$ cup of butter and $\frac{1}{4}$ cup of water



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray