

<http://www.PickYourOwn.org/howtocancorn.htm>

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How to Can Corn - From Corn on the Cob! using the "Raw Pack" method



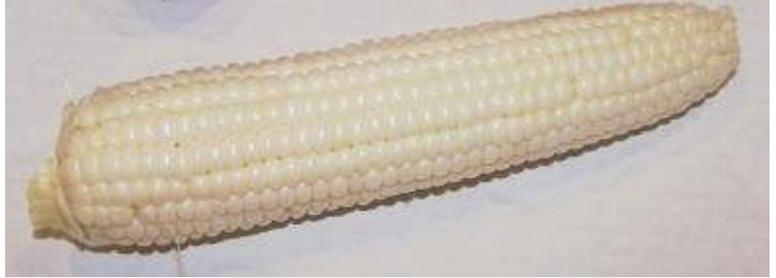
If you don't have room in your freezer, but you want to be able to enjoy the corn from your garden this winter, then home-canning your corn is the easy way to do it. Here's how to do it, complete instructions in easy steps and completely illustrated. The corn will taste MUCH better than any canned corn you've ever had from a store. Frozen corn, of course, retains flavor better. If you want [directions for freezing corn, click here](#). One other important note: you will need a pressure canner. Corn is a low acid food, so you can not use a boiling water bath canner. It must be a pressure canner. Pressure canners cost more than water bath canners, but they are more versatile and last a lifetime, and your children and grandchildren may be using it. [See this page for more information about pressure canners](#).

See this FAQ for more details: [Can I use a water-bath canner instead of a pressure canner for low acid foods like corn?](#)

Hot Pack v. Raw Pack? Raw pack means it is placed into the jars without heating, and then the jars are processed in the canner. Which is better? Not much difference. Food safety experts prefer the hot pack method, because you can stir the corn to ensure it gets evenly and thoroughly heated. I usually use the "hot pack" method. [Hot pack instructions are here](#), should you prefer them.

Ingredients and Equipment

- fresh corn on the cob - any quantity. I figure 1.5 ears per serving.
- 1 Large pot of boiling water (to blanch the whole ears of corn and fill the jars)
- 1 medium sized pot of boiling water (to heat the cut corn)
- 2 large bowls, one filled with cold water and ice.
- 1 sharp knife
- 1 Large spoon or ladle



Ideal ear - ripe but not bloated. the kernels are still tender (easily punctured with your fingernail) and the juice is milky). White, yellow or bicolor types are all fine!

Instructions

Step 1 - Get yer corn!



Start with fresh corn on the cob - as fresh as you can get. If there is a delay between harvesting and canning, put it in the refrigerator or put ice on it. The sugars break down quickly at room temperature. According to the USDA, about 32 pounds (in husk) of sweet corn is needed per canner load of 7 quarts; an average of 20 pounds is needed per canner load of 9 pints. Note that a bushel weighs 35 pounds and yields 6 to 11 quarts of canned corn, which is an average of $4\frac{1}{2}$ pounds of corn in the husks per quart of finished canned corn.

Step 2 - Get the pots ready

Get the large pot of boiling water ready (about 2/3 filled), the medium sized pot filled with water and heating and a LARGE bowl 2/3 filled with ice and cold water. This is also a good time to get the canner filled (about 2/3 full) with water and start it heating.



Step 3 - Husk the corn



Husk the corn and pick off as much of the silk as you can. A soft vegetable brush is the fastest and easiest way to get the remaining silk off - just don't be too rough with it.

Step 4 - Cut the kernels from the cob

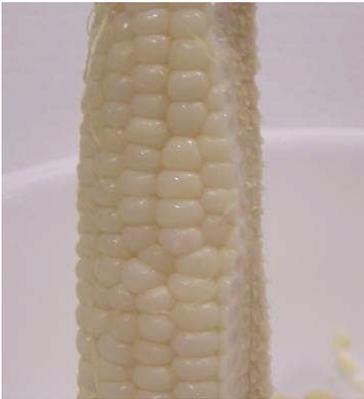
Obviously, if you are canning the corn on the cob, skip this step.

Whole Kernel Corn - Cut kernels from cob about 2/3 to 3/4 the depth of the kernels. I hold the ear by the small end, and slide the knife down the ear. See the next photo.

Cream Style Corn - Cut kernel tips about 1/2 deep and scrape the cobs with the back of a knife to remove the juice and the heart of the kernel.



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Another way to prepare cream style corn for canning is to cut and scrape the corn from the cob without blanching. Place the cut corn in a double boiler, and heat with constant stirring for about 10 minutes or until it thickens; allow to cool by placing the pan in ice water.

You don't need a special tool, just a very sharp knife!

will look like this!

As the corn piles up in your bowl,



Close up, the corn comes off in strips. As you put these in the bag, they will easily separate into separate kernels.

Step 5 - Get a pot of water boiling

You'll need this to fill the jars after you pack them with corn.

Step 6 - Pack the jars

Fill jars with corn, leaving 3/4 to 1 inch headspace (corn tends to expand more than other vegetables). Do not shake or press down corn down. You may add 1 teaspoon of salt per quart to the jar, if desired (I don't, you can always add it when you serve the corn later - it does not affect preserving or reduce spoilage).



Step 7 - Fill with hot liquid

Be sure to include enough hot water from step 7 to cover the corn and jostle out any air bubbles that may be trapped. You may add additional plain boiling water, if you are short on liquids from the heated corn. Still leave 3/4 to 1 inch headspace.

Step 8 - Put the lids and rings on the jars

Wipe the rims of the jars, put the lids on and then the rings on snugly, not too hard.



Processing time for corn in a dial-gauge pressure canner					
Raw Pack		Canner Pressure (PSI) at Altitudes of			
Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Pints	55 min	11 lb	12 lb	13 lb	14 lb
Quarts	85 min	11	12	13	14

Processing time for corn in a weighted-gauge pressure canner			
Raw Pack		Canner Pressure (PSI) at Altitudes of	
Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Pints	55 min	10 lb	15 lb
Quarts	85	10	15

Step 9 - Done!



When the processing time is up, turn off the heat, and allow the pressure canner to cool and the pressure to drop to zero before opening the canner. Let the jars cool without being jostled.

Later, when you are ready to serve the corn, it just takes about 3 or 4 minutes in the microwave (from frozen) or in the top of a double boiler. The corn doesn't need to be "cooked", just heated up!

Tips:

Harvest early in the morning, especially if the weather is hot, to get peak flavor.

Harvest the corn at its peak maturity (milky fluid in the kernels, kernels tender, and not bloated). Immature corn is watery when cooked and over-ripe corn is chewy and doughy.

Process promptly after harvesting, or keep cooled in the fridge or with ice until then.

Frequently Asked Questions

1. What causes corn to turn brown during processing?

This occurs most often when too high a temperature is used causing caramelization of the sugar in the corn. It may also be caused by some minerals in the water used in canning.

2. **Aspirin / Salicylic Acid? My mother canned corn using salicylic acid.** The only recipe I have is: 7 cups corn 1/2 cup salt 1 cup sugar 1t.salicylic acid 1 cup water Let boil several minutes. What do I need to know to can corn using this method?

You may have heard of someone's grandmother canning corn by boiling the corn, adding aspirin or salicylic acid from the drugstore, then sealing the corn in jars with no further processing. According to the [University of Illinois](#), a recipe circulated several years ago, using aspirin to acidify tomatoes and beans for canning. Aspirin is not recommended for canning. While it contains salicylic acid, it does not sufficiently acidify low acid foods like tomatoes or beans for safe hot water bath canning. Low acid foods (without added acids) should only be processed safely in a pressure canner. Lemon juice or vinegar is recommended to acidify tomato products for safe water bath processing. You can also see [an article in JAMA \(the Journal of the American Medical Association, Vol. 289 No. 13, April 2, 2003, titled "Is salicylic acid as a food preservative harmful?";](#) from which the abstract states: "salicylic acid, in the ways in which it is used in the preparation of food products, is not only not harmful, but is a preservative to health, inasmuch as the process of decomposition which it prevents would be far more dangerous."
