

## Canning Corn

### Whole Kernel

- Quantity:** An average of 31-1/2 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.  
 A bushel weighs 35 pounds and yields 6 to 11 quarts—an average of 4-1/2 pounds per quart.
- Procedure:** Husk corn, remove silk, and wash ears. Blanch ears 3 minutes in boiling water. Cut corn from cob at about three-fourths the depth of kernel.
- Caution: Do Not scrape cob.**
- Hot Pack:** To each clean quart of kernels in a saucepan, add one cup of hot water, heat to boiling and simmer 5 minutes. Add 1 teaspoon of salt per quart to the jar, if desired. Fill jars with corn and cooking liquid, leaving 1-inch headspace.
- Raw Pack:** Fill jars with raw kernels, leaving 1-inch headspace. Do not shake or press down. Add 1 teaspoon of salt per quart to the jar, if desired. Add fresh boiling water, leaving 1-inch headspace.
- Note:** *Canning of some sweeter varieties or too immature kernels may cause browning. Can a small amount, check color and flavor before canning large quantities.*

Adjust lids and process according to the recommendations in Table 1 or Table 2 depending on the method of canning used.



*Your county  
extension office*



**Table 1.** Recommended process time for **Whole Kernel Corn** in a dial-gauge pressure canner.

		Canner Gauge Pressure (PSI) at Altitudes of		
Style of Pack	Jar Size	Process Time	0 - 2,000 ft.	2,001 - 4,000 ft.
Hot and Raw	Pints	55 minutes	11 lb.	12 lb.
	Quarts	85 minutes	11 lb.	12 lb.

**Table 2.** Recommended process time for **Whole Kernel Corn** in a weighted-gauge pressure canner.

		Canner Gauge Pressure (PSI) at Altitudes of		
Style of Pack	Jar Size	Process Time	0 - 1,000 ft.	Above 1,000 ft.
Hot and Raw	Pints	55 minutes	10 lb.	15 lb.
	Quarts	85 minutes	10 lb.	15 lb.

# CANNING or FREEZING CORN

Source: [nchfp.uga.edu/](http://nchfp.uga.edu/)  
 National Center for Home Food  
 Preservation

## Canning Corn

### CANNING or FREEZING CORN

**SELECTION**— *for freezing*: only tender, freshly-gathered corn in the milk stage;  
*for canning*: ears containing slightly immature kernels, or of ideal quality for eating fresh.

#### Freezing Corn

**Procedure:** Husk and trim ears, remove silks and wash.

**Corn-on-the-cob:** Water blanch small ears (1-1/4 inches or less in diameter) 7 minutes, medium ears (1-1/4 to 1-1/2 inches in diameter) 9 minutes and large ears (over 1-1/2 inches in diameter) 11 minutes. Cool promptly and completely to prevent a "cobby" taste. Drain and package. Seal and freeze.

**Whole Kernel Corn:** Water blanch 4 minutes. Cool promptly, drain and cut from cob. Cut kernels from cob about 2/3 the depth of the kernels. Package, leaving 1/2-inch headspace. Seal and freeze.

**Cream Style Corn:** Water blanch 4 minutes. Cool promptly and drain. Cut kernel tips and scrape the cobs with the back of a knife to remove the juice and the heart of the kernel. Package, leaving 1/2-inch headspace. Seal and freeze.

OR

Another way to prepare cream style corn for freezing 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. Package in moisture-vapor resistant containers, leaving 1/2-inch headspace. Seal and freeze.

#### Cream Style

**Quantity:** An average of 20 pounds (in husks) of sweet corn is needed per canner load of 9 pints. A bushel weighs 35 pounds and yields 12 to 20 pints—an average of 2-1/4 pounds per pint.

**Procedure:** Husk corn, remove silk, and wash ears. Blanch ears 4 minutes in boiling water. Cut corn from cob at about the center of kernel. Scrape remaining corn from cobs with a table knife.

**Hot Pack:** To each quart of corn and scrapings, add two cups of boiling water. Heat to boiling. Add 1/2 teaspoon salt to each jar, if desired. Fill pint jar with hot corn mixture, leaving 1-inch headspace. Adjust lids and process according to the recommendations in Table 1 or Table 2 depending on the method of canning used.

**Table 1.** Recommended process time for **Cream Style Corn** in a dial-gauge pressure canner.

			Canner Gauge Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 2,000 ft.	2,001 - 4,000ft.
Hot	Pints	85 minutes	11 lb.	12lb.

**Table 2.** Recommended process time for **Cream Style Corn** in a weighted-gauge pressure canner.

			Canner Gauge Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 1000 ft.	Above 1,000 ft.
Hot	Pints	85 minutes	10 lb.	15 lb.

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