

Corn: Too Good To Waste



Store: Refrigerate in the husk 1-2 days. Keep longer by refrigerating in the husk in an airtight container, kept moist with a damp paper bag.



Cut kernels off the cob and freeze in an airtight container/bag for up to 12 months.

Cook: Eat raw, boiled, grilled or roasted. Grill wrapped in foil for 10-12 min. Microwave on high 1-2 min. after trimming the ends and removing dry leaves.

Use it up: Add to soup or salads. Use to make a fresh corn salsa. Bake into cornbread or potato pancakes... and compost the rest.



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