

## Canning Sweet Corn

Wash the jars. Prepare the lids according to the manufacturer's instructions. Whole kernel corn may be canned in pints or quarts. Cream style corn must be packed only in half-pint or pint jars due to the denseness of the canned product. If desired, add 1 teaspoon of salt per quart, 1/2 teaspoon per pint, or 1/4 teaspoon per half-pint jar.

For raw-packed whole kernel style corn: Fill the jars with corn, leaving 1-inch head space. Do not shake or press down. Add boiling water over the corn in each jar, leaving 1-inch head space. Wipe the sealing surface of the jars with a clean, damp paper towel, add the lids, tighten the screw bands and process.

For hot packs: Add 1 cup of hot water to each quart of whole kernel and 2 cups of boiling water to cream style corn in a large pan, and heat to

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boil. Simmer the whole kernel corn 5 minutes. Fill the jars with hot corn and cooking liquid, leaving 1-inch head space. Wipe the sealing surface of the jars with a clean, damp paper towel, add the lids, tighten the screw bands and process.

To process in a pressure canner: Place the jar rack, 2 inches of water, and closed jars in the canner. Fasten the lids, and heat the canner on a high setting. After exhausting the steam for 10 minutes, add the weighted gauge or close the petcock to pressurize the canner.

Creamed Corn – packed hot – 85 minutes at 11 lbs

Kernel Corn – Packed hot or cold - 55 minutes at 11 lbs for pints

- 85 minutes at 11 lbs for quarts