



# LeiHall Farm Recipes

## Organic Corn Preparation

If there is a worm in the corn it should be removed prior to eating or freezing. Prepare the corn by cutting off the tip of the corn until there is no damage from the worm or to remove the damage tips associated with the organic nature of the corn. The tip loss is normally about 1-3 inches. Then cut the stem stalk at the bottom of the corn, leaving about 2 inches of stem on the corn. Peel back about 2 outer layers of the husks, leaving the rest of the husks on the corn to tenderize when cooking or to protect the corn when freezing.

Preparation: Grill the corn in the husks, traditionally boil, or put it in the microwave for 3 minutes per ear. If microwaving, when corn is done, remove ears from microwave but be careful as they are very hot. Run the corn under cold water while quickly removing the silks and husks. Put on a plate and add butter, seasonings, salt and pepper to taste. Adding a teaspoon of Emeril's basic seasoning to the melted butter is VERY TASTY!

Freezing Whole Corn: cut off the tips to remove any worm or worm damage as above. Cut stem down to be about 2 inches. Peel back a layer of the husks from the outside of the corn. Place 4-5 ears of corn in Freezer Gallon Zip Locs. Make sure you smooth the bag to remove air bubbles prior to placing in the freezer. When ready to prepare, take out the number of ears you want to eat and either grill, boil or microwave. You will have fresh corn all winter!