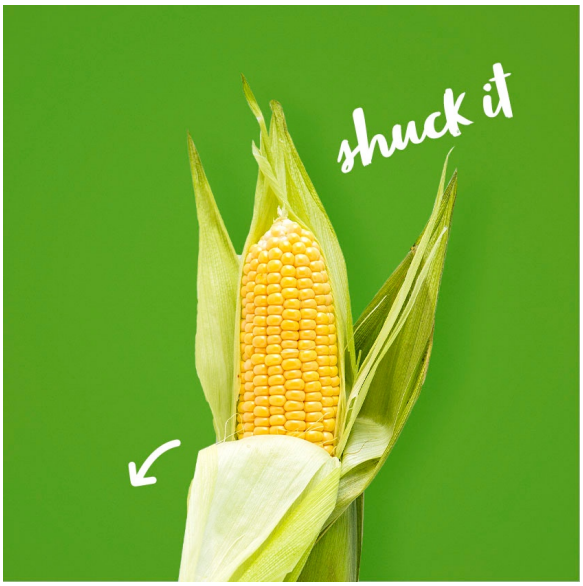
# How to Freeze and Store Corn on the Cob

Corn on the cob tastes like summer. But as the season ends, you may be wondering how to freeze corn on the cob or how to store corn on the cob. Here are tips to make freezing corn and storing corn almost as easy as enjoying it.

## How to Freeze Corn on the Cob

Want to know how to freeze corn on the cob? It’s all about the blanching. Here’s how to freeze corn that’s still raw.




## Step 1: Shuck Your Corn... Or Don’t

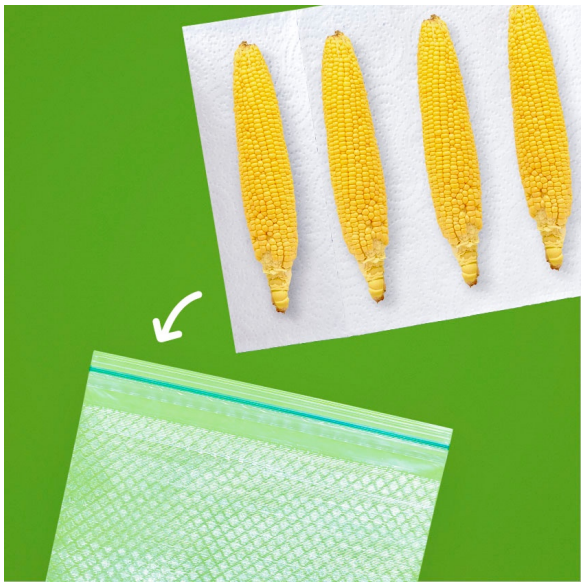
If you’re planning to shuck the corn, now’s the time to remove the husk and all the silk.

## Step 2: Boil Your Corn

Plunge your corn into a boiling pot of water and cook for four minutes if there’s no husk and seven minutes if there is a husk.

## Step 3: Let Your Corn Cool Off

Immediately transfer the boiled corn to a bowl of ice water.



## Step 4: Dry It Off

After cooling, dry the corn and place it in a freezer safe bag, like Glad® Flex’n Seal™ Freezer Gallon Bags.

### Step 5: Store Corn for Later

Once you store corn in a plastic freezer bag, squeeze out as much air as you can before popping it into your freezer.

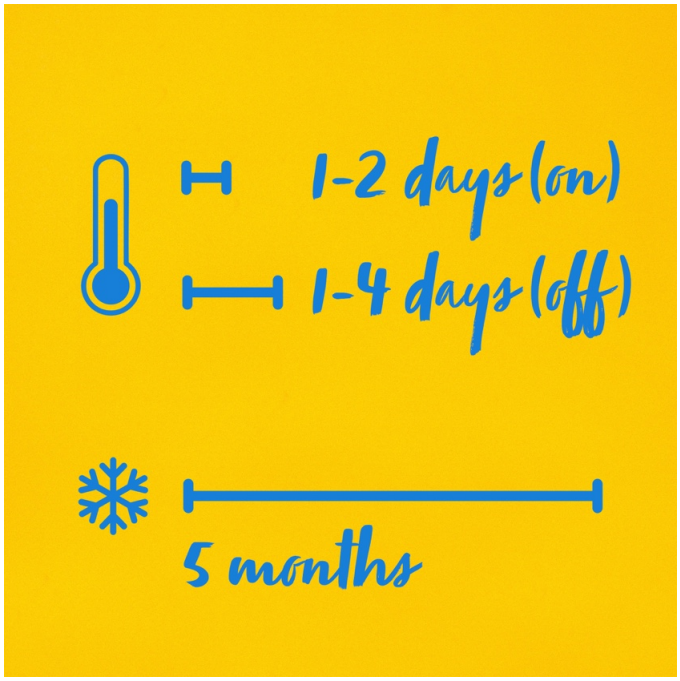
## How to Thaw Corn on the Cob

Now that you know how to freeze corn on the cob, the next step is defrosting it. Remove the frozen corn from its food storage bag, run it under the tap using cold water until it defrosts—and voila! It's ready to use.

## How to Store Corn on the Cob

Wondering how to store corn on the cob in the fridge? It depends on the situation. If your corn still has the husk, just pop it in the fridge uncovered. Wondering how to store corn that doesn't have a husk? Before refrigerating, just cover it tightly in plastic wrap, like Glad® Press'n Seal®. If the corn is already off the cob, store it in a plastic container and seal with a lid before refrigerating.

Some fruits and veggies emit a gas called ethylene as they ripen, which causes ethylene-sensitive produce like corn to go bad before its time. To avoid this, store big ethylene producers like apples, avocados and tomatoes separately.

## How Long Corn on the Cob Lasts

Wondering how long does corn last in the fridge? That depends. Corn that's still on the cob should last for one or two days. If you're storing corn that's cut, it should keep for three to four days. Or are you curious how long does corn last in the freezer? It should be good to go for up to eight months.