

Preparing Corn: Cream Style for Canning¹

United States Department of Agriculture, Extension Service²

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.

Quality: Select ears containing slightly immature kernels, or of ideal quality for eating fresh.

Procedure: Husk corn, remove silk, and wash ears. 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 in a saucepan, 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.

Raw pack -- Fill pint jars with raw corn, leaving 1-inch headspace. Do not shake or press down. Add 1/2 teaspoon salt to each jar, if desired. Add fresh boiling water, leaving 1-inch headspace.

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

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Table 1.

Table 1. Recommended process time for Cream Style Corn in a dial-gauge pressure canner.						
			Canner Pressure (PSI) at Altitudes of			
Style of pack	Jar Size	Process Time	0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Hot	Pints	85 min	11 lb	12 lb	13 lb	14 lb
Raw	Pints	95	11	12	13	14

*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.

Table 2.

Table 2. Recommended process time for Cream Style Corn in a weighted-gauge pressure canner.				
			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0-1,000 ft	Above 1,000 ft
Hot	Pints	85 min	10 lb	15 lb
Raw	Pints	95	10	15

*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.