**Corn Basics**

**Shop and Save**

- Fresh corn has the best flavor and the lowest price when it is in season during the summer in your local area.
- Farm stands and farmers markets usually have corn that was picked that day. Corn is usually best when eaten shortly after picking.
- Look for husks that are tight, green and not dry. The corn silk should be brown and somewhat moist.
- Canned and frozen corn is available year-round. Look for canned corn with low sodium or rinse it before serving.

**Types of Corn**

**Sweet corn** - sweeter and less starchy than field corn. Sweet corn is available fresh, frozen or canned and can be yellow, white or bicolor (a mix of yellow and white kernels on the same cob).

**Hominy** - field corn that has been soaked in lye to help remove the hull, then cooked and rinsed. It is available canned or as dried kernels that are cooked like dried beans. The dried kernels can be coarsely ground into grits or finely ground to make masa flour.

**Cornmeal** - ground from dried, mature field corn. Stone ground cornmeal is whole grain but degermed cornmeal has the germ and bran removed.

**Popcorn** - has kernels with a hard, moisture-resistant hull surrounding a dense pocket of starch that pops open when heated. Popcorn is a whole-grain snack.

**Corn is a good source of fiber that can help lower cholesterol and regulate blood sugar.**

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**Store Well, Waste Less**

- Refrigerate fresh corn in the husk when possible. Although corn is best when eaten soon after picking, newer varieties keep their flavor and texture for up to a week or longer.
- Freeze corn on the cob or as cut kernels. Blanching in boiling water is recommended before freezing for better flavor, but it is safe to freeze without blanching. Use frozen corn within 8 to 12 months.
- The “BEST if used by” date on the label of canned or frozen corn is a guide to using it while at its best quality. If stored well, it is still safe to eat after this date.
**Tofu “Egg” Salad**

**Ingredients:**
- 1 cup (3 ounces) extra-firm tofu
- 2 Tablespoons celery, diced
- 1 Tablespoon onion, finely minced
- 1 Tablespoon light mayonnaise
- 1 Tablespoon plain nonfat yogurt
- ¼ teaspoon prepared mustard
- ½ teaspoon lemon juice
- ⅛ teaspoon each salt and pepper
- ⅛ teaspoon dill (optional)

**Directions:**
1. Press tofu and crumble into a bowl. Mix in celery and onion.
2. In a separate bowl, combine mayonnaise, yogurt, mustard, lemon juice and spices. Mix well.
3. Add the dressing to the tofu mixture and stir gently until combined.
4. Use for sandwiches, wraps or salad.
5. Refrigerate leftovers within 2 hours.

Makes 1 cup

Prep time: 20 minutes

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**Corn and Tomato Salad**

**Ingredients:**
- 1 ¾ cups corn, (fresh, frozen/thawed or canned/drained)
- 3 small tomatoes, diced (1 ½ cups)
- ¼ cup Italian salad dressing
- ⅓ cup minced fresh basil

**Directions:**
1. Combine all ingredients in a bowl.
2. Serve at room temperature or chilled.
3. Refrigerate leftovers within 2 hours.

Makes 3 cups

Prep time: 5 to 10 minutes

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**Corn Pancakes**

**Ingredients:**
- ½ cup cornmeal
- ½ cup all-purpose flour
- 1 Tablespoon baking powder
- ½ teaspoon salt
- 2 eggs
- ⅓ cup non-fat or 1% milk
- 2 cups cooked corn (fresh, frozen or canned/drained)

**Directions:**
1. Mix the cornmeal, flour, baking powder and salt.
2. Beat the eggs and milk together and add to the flour mixture.
3. Add the corn and mix well.
4. Lightly oil or spray a large skillet or griddle. Heat over medium heat. For each pancake, pour about ¼ cup of batter onto the hot griddle.
5. Cook until golden on the bottom and small bubbles break on the top surface. Turn and cook on the other side.
6. Refrigerate leftovers within 2 hours.

Makes 7 pancakes (4 inches across)

Prep time: 15 minutes

Cook time: 5 minutes per batch

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**Cooking Fresh Corn**

**Boil: On the cob** – Remove husks and silk from each ear of corn. Boil enough water to cover the corn. Add the corn to the boiling water. Cook until heated through, 3 to 5 minutes after the water returns to the boil.

**Cut off the cob** – Add kernels to a small amount of boiling water. Cover and cook 3 to 5 minutes. Drain and serve.

**Microwave: On the cob** – Ears can be in the husk or husked. Place husked ears in a covered microwave-safe dish or wrap them in wax paper. Cooking time will depend on the size and number of ears. Try 3 minutes on high for two ears.

**Cut off the cob** – Add 1 Tablespoon of water per cup of corn in a microwave-safe dish. Cover and cook on high until heated through, 3 minutes for 1 cup.

**Roast or Grill**:
- Leave in the husk or wrap husked ears in aluminum foil. Roast 20 minutes, turning once, on a grill or in a 350 degree oven.

**Sauté**: Add kernels to a skillet with a small amount of oil, margarine or butter. Cook and stir over medium-high heat for 5 to 7 minutes.