

# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand**

**17009 Harmony Road, Marengo**

**(815) 923-7322**

*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**

### **FREEZER SWEET CORN**

**Ingredients:**

4 quarts raw corn (cut off cob)

1-quart water

1/2-cup sugar

4-teaspoon salt

Put all ingredients into a large kettle and bring to a boil. Simmer about 3 minutes. Put corn and some liquid into freezer containers and let cool before placing into freezer.

Makes about 7 pints.

It is really that easy. You can have delicious sweet corn all winter long.