

Why is Graf Corn so sweet?



Because it's

- **grown from the finest seed chosen for tender kernels and sweet flavor.**
- **hand picked daily by carefully trained workers who take pride in choosing uniform ears.**
- **hydro-cooled with ice water to quickly remove field heat and preserve sweetness by preventing the sugars in the corn from turning to starch.**
- **kept in a 35° cooler until it's brought to the market for sale.**

**Graf's Sweet Corn,
The best you've ever
tasted...
GUARANTEED!**

GRAF GROWERS 330-836-2727
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Tips on cooking your corn

The good old fashioned boiling method. The key is not to overcook. Bring a large pot of water to a rolling boil. Place the shucked corn in the boiling water. Once the water starts to boil again set your timer for three minutes. When the time is up, remove the corn immediately. That's all there is to it!

Corn Quick. The time on this one will vary, but essentially you place a whole ear of corn in the microwave with most of the husk still on. You will have to experiment to learn how long to cook the corn in your microwave. Try starting with 2 to 3 minutes; pull back the husk a little to check for doneness. The corn is actually cooked by the steam trapped inside the husk so it is very important that you let the corn cool before trying to remove the husk.

Corn on the Grill. Soak your corn in ice water for several hours before cooking then just cook it on the grill like anything else. Again, the steam actually does the cooking so let the ears cool before carefully removing the husk.

Freezing Corn

No need to spend all day in the kitchen like Grandma did; freeze a few ears every time you buy some!

Remove husk and clean silk from fresh sweet corn. In large pot, fill approx. ½ with water and bring to boil. Drop corn into boiling water, so that ears are covered with water. Bring to boil again and then cook in boiling water for 2 minutes. Remove corn from boiling water and place in ice water bath for a few minutes. Then repeat in 2nd ice water bath for 5 minutes. Remove from water, and drain in colander. You may cut the corn off of the cob or leave it on the cob. (Graf family prefers to cut it off the cob) Place corn in zip lock type freezer bags, remove air and seal. Place in freezer. Heat & enjoy at a later date.