



Tis the season

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?Tis the season?, to preserve our harvest for winters use. About this time in the summer I'm over run with tomato's, peppers, hot peppers, squash, corn, oodles of zucchini, and more. I some how have to invent, imagine and creatively think of ways to store my harvest. I try to freeze, dry or can what is possible. This week I will be cooking and freezing corn, making corn chow-chow and corn salsa. One of the easiest ways to preserve corn is to steam them, or grill many ears of corn at once. Let them cool to room temp and cut the kernels off the cob and place the kernels(2 cups of kernels) in small zip lock baggies and freeze them. For use later in the winter in soups, sauté, baked and salads. I also take the corn kernels and mix with grilled onions, grilled zucchini, grilled garlic, and grilled red peppers. I chop the veggies in small pieces, add chopped fresh basil and a bit of grilled hot pepper chopped fine. Mix together and let sit at room temp for 1 hour. I then jar up into 4-6 ounce jars and place in a hot water bath for 20 minutes. Bring jars out and let cool over night-label and store. This is a wonderful holiday present, with some crackers. Tis the season!

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