



LOCALLY GROWN

LOCALLY GROWN BICOLOR CORN



Corn can be used both raw or cooked. Raw corn can be cut away from the cob and added to green, potato, or pasta salads, or tossed with other raw summer vegetables and herbs for a simple raw corn salad.

Raw corn can be used in tacos or salsas and as a garnish for cold soups.

Pair with black beans, herbs like mint and basil, red onions, tomatoes, and avocado.

Sweet corn varieties are best when cooked for brief periods of time. Grill or roast corn cobs with husks on or removed, or boil corn briefly to an al dente stage.

Bicolor corn can be frozen or canned to preserve. Store Bicolor corn in its husk in the refrigerator for a few days.



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