Where to Store Your Food and Tips on How to Make it Last Longer!

- Wrap Celery/Broccoli in Foil Before Putting Them in the Fridge
- Freeze Meat in Freezer Bags if You’re Not Going to Eat It Right Away
- Soak Berries in 1 Part Vinegar 10 Parts Water Before Storing
- Store Citrus Fruits in the Fridge
- Store Greens with Paper Towels
- Don’t Wash Produce Until It’s Time to Eat
- When It’s Time, Dry Your Produce Thoroughly Before You Store It
- However, Herbs and Asparagus Should Be Stored in Water! Cut the Ends, Place in a Glass of Water, and Cover
- Keep Bananas on the Counter
- Transfer Plastic Wrapped Cheese into Parchment Paper
- Rotate Food to Slow Down The Ripening Process
- Store Apples and Potatoes Away From Other Produce, They Speed Up The Ripening Process!
- Store Nut Butters Upside Down, So the Oil Doesn’t Separate
- Store Potatoes, Onions, and Garlic in a Cool, Dark Place
- In General, If Something is Ripe, Put It In the Fridge to Increase Its Shelf Life
- Once You Open a Canned Food, Transfer the Leftovers Into Another Container
- Store Plastic Wrapped Cheese into Parchment Paper