

## Storage Hacks

- ✓ Potatoes – store in paper bags rather than plastic. Store close to apples, not onions
- ✓ Asparagus – trim off 1 inch, then store in vase or mason jar in fridge with a couple inches of water.
- ✓ Greens/lettuce – store with a dry paper towel in air-filled bag
- ✓ Pineapple – cut leaves off the top and store upside down so sugars redistribute before cutting
- ✓ Celery – wrap in aluminum foil to stay crisp
- ✓ Mushrooms – store in paper bag

