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