

# STORING SEASONAL PRODUCE



MI PRODUCE	LOCATION	STORAGE OPTIONS
FRESH HERBS	●	Open plastic bag with paper towel
BASIL	●	In water on the counter
BRASSICAS	●	Whole, in a loose plastic bag / Chopped, in a sealed container
EGGPLANT	●	On counter for 1-3 days
GARLIC	●	Loose in cool, dry place
LETTUCE/SALAD GREENS	●	Unwashed in a sealed bag or container
LEAFY GREENS	●	Loose plastic bag covering leaves
MUSHROOMS	●	Loose in a brown paper bag
ONIONS	●	Loose in cool, dry place
PEPPERS	●	Plastic bag in fridge
POTATOES	●	Loose or in open container in cool, dark place
ROOT VEGETABLES	●	Tops removed, in loose plastic bag
SUMMER SQUASH/ZUCCHINI	●	Plastic bag in fridge
TOMATOES	●	On counter
WINTER SQUASH	●	Loose in cool, dry place
APPLES	● ●	Counter, then in plastic bag in fridge
BERRIES	●	Unwashed in their original container
MELON	● ●	Counter until ripe, refrigerate whole, uncut for up to 5 days
PEACHES	● ●	Unwashed on the counter until ripe, then refrigerate
PEARS	● ●	Counter, then plastic bag in fridge

● REFRIGERATOR    ● COUNTER    ● COOL, DRY PLACE