

My Food Saver Cheat Sheet

Here are some helpful tips to make several common foods last longer.

Asparagus: Store it upright in an inch or two of water in the refrigerator.

Bananas: Wrap the crown of the bunch tightly in plastic wrap to slow down the ripening.

Berries: Rinse them in a mild vinegar solution before storing.

Bread: Store it at room-temperature in an airtight container.

Brown Sugar: Soften it by storing it with marshmallows or apples.

Butter: Keep it in its original container or freeze and store it for six months.

Carrots: Remove the green tops, which suck the moisture from the carrot.

Celery: Store it in foil, not plastic, to keep it crisper for longer.

Cheese: Wrap it in a breathable material like parchment paper, not foil or plastic wrap.

Eggs: Keep them in their carton and store them in the back of the refrigerator.

Flour: Freeze it for 48 hours to kill insects and transfer it to an airtight container.



Grapes: Leave them on the stem to prevent mold and bacteria growth.

Green Onions: Place their ends in water and watch the tops continue to grow.

Herbs: Wrap them in damp paper towels and seal them in a plastic bag.

Lettuce: Store it with paper towels to absorb moisture.

Milk: Keep it in its original container and store it at the back of the refrigerator.



Pineapples: Cut off the top and store it in the refrigerator upside down.

Potatoes: Prevent sprouts by placing an apple in your potato bag.

Sour Cream: Turn it upside down in the refrigerator to create a vacuum in the container.

Squash: Coat it in a layer of olive oil and store it at room temperature.

Tomatoes: Store them at room temperature to avoid flavor loss.

