

VEGETABLES



ASPARAGUS

refrigerator shelf
stems in water,
lightly covered with plastic
4 days



BEETS

refrigerator shelf
plastic bag
2 weeks



BELL PEPPER

refrigerator shelf
plastic bag
1 week



BROCCOLI

refrigerator drawer
wrapped in plastic
5 days



CABBAGE

refrigerator drawer
wrapped in plastic
2 weeks



CARROTS

refrigerator drawer
plastic bag
3 weeks



CAULIFLOWER

refrigerator drawer
wrapped in plastic
5 days



CELERY

refrigerator drawer
wrapped in foil
2 weeks



CUCUMBER

refrigerator drawer
wrapped in plastic
1 week



DARK LEAFY GREENS

refrigerator drawer
plastic bag
with dry paper towel
1 week



GARLIC

dark pantry
unwrapped, whole
2 months



GINGER

refrigerator shelf
unwrapped
1 month



GINGER (CUT)

refrigerator drawer
plastic bag with
dry paper towel
1-2 weeks



GREEN BEANS

refrigerator drawer
plastic bag
with dry paper towel
1 week



HEAD OF LETTUCE

refrigerator drawer
plastic bag with
dry paper towel
5 days



MUSHROOMS

refrigerator shelf
paper bag
3 days



ONION

dark pantry
unwrapped
1-2 months



ONION (HALVED)

refrigerator drawer
sealed plastic bag
3-5 days



PARSNIPS

refrigerator drawer
plastic bag
2 weeks



POTATOES

dark pantry
paper bag
1-2 months



RADISH

refrigerator shelf
plastic bag
with dry paper towel
2 weeks



SALAD GREENS

refrigerator drawer
large plastic container,
layered with dry paper towels
10 days



SUMMER SQUASH

refrigerator shelf
plastic bag
5 days



SWEET POTATOES

dark pantry
paper bag
2 weeks



WINTER SQUASH

dark pantry
unwrapped
1 month



WINTER SQUASH (HALVED)

refrigerator drawer
wrapped in foil
2-3 weeks