PIKE BOX

Produce Storage Guide

FRIDGE

Fridge temperature should be at 40°F or below. Always refrigerate cut or peeled produce.

APPLES
ASPARAGUS
BEETS
BERRIES
CORN* Store in husks
EGGPLANT
MUSHROOMS
PEARS
PEPPERS
RADISHES
TURNIPS
SUMMER SQUASH

Store the following in plastic bags:

BROCCOLI
CAULIFLOWER
CARROTS
CELERY
CUCUMBER
HERBS*
LEAFY GREENS
LETTUCE
GREEN BEANS
PEAS
PEA VINES

*CIP: Store tender herbs (parsley, cilantro, dill, mint) in a jar with a little water and covered loosely in a plastic bag. Hardy herbs (rosemary, thyme, sage, savory, chives) should be loosely wrapped in a plastic bag and put in the warmest part of the fridge.

COUNTER

NECTARINES
PEACHES
PLUMS
TOMATOES
BASIL

Store counter items loose and away from sunlight, heat and moisture.

PANTRY

ONIONS
SHALLOTS
GARLIC
HARD SQUASH
Winter, Acorn, Spaghetti, Butternut
POTATOES
SWEET POTATOES
YAMS

TIP: Move stone fruits to fridge if you want to slow the ripening.