

Potatoes: Too Good To Waste



Store: Keep in a cool, dark, well ventilated place for several weeks. Store with an apple to prevent sprouting; do not store with onions.

 Freeze cooked potatoes up to 12 months in an airtight container.

Cook: Eat boiled, mashed or baked. Pierce several times then microwave for 6-12 min. depending on size.

Use it up: Add to salads, soups or egg dishes. Use russet potatoes to make potato skins. Use leftover baked potatoes to make hashbrowns... and compost the rest.



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