

## Storing Vegetables

Store most vegetables in the refrigerator crisper in perforated plastic bags.

- The exceptions are beans (green and wax), cucumbers, eggplant, sweet and hot peppers, and summer squashes, which need to be stored in a slightly warmer, drier place, like a countertop or the refrigerator door.

Store ripe tomatoes on the countertop and use them within a few days. Ripen green tomatoes in a paper bag.

Dry leafy green vegetables before storing and then wrap them in a moist towel in a perforated bag or store them in a salad spinner with a little water on the bottom.

Keep refrigerated fruits and vegetables in separate drawers because many fruits, in particular, produce ethylene, a gas that can accelerate the ripening process.

Consider buying a product that absorbs the ethylene gas that accumulates in your refrigerator if you believe that it is safe for your family.