Peppers: Too Good To Waste

Store: Refrigerate in a sealed bag in a high humidity crisper drawer. Green bell peppers may keep longer. Wash immediately before using.

- Freeze in an airtight bag. Lay fresh, cut segments flat to freeze or roast and seed before freezing.

Cook: Eat raw, sautéed, grilled or roasted. Stir-fry 3-5 min. in broth or oil or stuff with your favorite ingredients and bake.

Use it up: Add to sandwiches, salads, egg dishes or stir-fry. Steam and puree to make soup or a sauce for meat or pasta ... and compost the rest.

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