Tomatoes: Too Good To Waste

Store: Keep on the counter in a cool, dark place, stem-side down for up to 2 weeks. Ripe tomatoes may keep longer on the top shelf of the refrigerator.

Freeze whole or cut (washed and patted dry) in a single layer in an airtight container/bag for up to 2 months. Best used in cooked dishes.

Cook: Eat raw, baked, broiled, grilled or sautéed; microwave covered 3-4 min.

Use it up: Add to salads, egg dishes, sandwiches or pasta. Use to make fresh salsa, tomato sauce or bruschetta... and compost the rest.

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