# ibernation Share Storage Guide

### USE ASAP

# WITHIN 3-5 DAYS

Broccoli (refrigerate) Brussels Sprouts (refrigerate) Cauliflower (refrigerate) Spinach (refrigerate)

# WITHIN 5-7 DAYS

Winter Radish (refrigerate in plastic bag or damp paper towel)

## NO RUSH

USE

SOOI

# 4+ WEEKS

Cabbage (store in refrigerator in closed paper bag, not a plastic bag, designed to keep 6-8 weeks) Carrots (store in sealed plastic bag in refrigerator, will keep for at least 1 month) Frozen sweet corn (freeze for long term use, or thaw and prepare within a day or two) Honey (store at room temperature; if crystallization occurs, place jar in warm water) Sweet potatoes (store in a dark, cool, dry place)