

# Apples: Too Good To Waste



**Store:** Store up to 7 days on the counter. Refrigerate up to 3 weeks in an open plastic or paper bag to maintain moisture. Use lemon juice to keep sliced apples from turning brown.

 Freeze cooked or fresh apples (washed, peeled, sliced) coated in diluted lemon juice for up to 12 months in an airtight container.

**Cook:** Eat raw, sautéed, roasted or grilled. Bake in oven for dessert.

**Use it up:** Add to smoothies, salads or baked goods (grated or mashed). Cook and mash to make applesauce ...and compost the rest.



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