

# Citrus: Too Good To Waste



**Store:** Keep on the counter for a few days. Refrigerate for up to 2 weeks in a sealed container/bag.

 Freeze whole or sectioned citrus or juice frozen into cubes in an airtight container/bag for up to 4 months. Freeze zest for use in cooking later.

**Cook:** Eat raw, grilled, juiced or pureed in smoothies. Roast with meat or vegetables.

**Use it up:** Add to green or fruit salads, soups, pasta or sauces. Add peels to vinegar for a simple household cleaner ... and compost the rest.



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