

The Right Way To STORE ONIONS

By: Annette Duke



How to Store Onions

Ever wondered how to keep your onions happy and fresh? Check it out [here](#).

Well, here's the lowdown: keep those **whole, unpeeled onion buddies in a cool, dark, and dry place**. They love air, so let them breathe in containers with tiny holes, cozy mesh bags, or even in pantyhose (seriously, it works!).

Just drop an onion into the toe, tie a knot, and hang them in a cool, dark cabinet. Snip one off whenever you need it—it's like magic!

But hold up, fridge lovers, don't throw whole onions in there; they'll get mushy. For peeled, halved, or sliced onions, though, the fridge is their happy place. Stick them in airtight glass containers (plastic is a no-no—it absorbs their smell).

Peeled onions can chill for about two weeks, while sliced ones keep their cool for a week to 10 days. And if you've cooked up some onion goodness, pop it in the fridge in airtight containers—yummy leftovers for three to five days. Happy onion adventures in your kitchen!

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<https://amzn.to/49hR6Fe>

- Annette



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