

HOW TO STORE APPLES TO LAST THROUGH THE SEASON

Taste of Home August 2020

Properly stash away that three-pound bag of autumn beauties and they'll save to Spring.

Favor Certain Varieties

Pick apples with thicker skin and harder flesh, like Granny Smith, McIntosh, Golden Delicious and Fuji. Grabbing heirloom apples? Ask the farmer how long they'll keep.

Ripeness Matters

Choose fruit that's not yet ripe. Inspect the apple's skin – if it's not in full color, then it's prime for storage. If the skin has bruises, rotting or cracks, use the apple right away rather than attempting to preserve it.

Keep Them Correctly

Place each type of apple in a separate container. Load the filled containers into the crisping drawer of your refrigerator or anywhere that's between 35 and 40 degrees, such as a garage or shed. Check periodically to make sure that the fruits haven't frozen or started rotting. Remove any that have.