



BANANAS



WASTE-ENDING SOLUTIONS

- To keep fresh longer, wrap stem ends in plastic wrap, or hang bunch on countertop banana hanger. The air circulation and keeping bananas out of the sun will slow ripening.
- If you don't care if the peel goes brown, refrigerate ripe bananas as soon as you get them home from the store.
- Peel and freeze for use in baked goods and smoothies. The more ripe the better for many cakes and breads.

Slice and toss in about a teaspoon of lemon juice, then place slices on a cookie sheet lined with parchment paper (slices not touching) in oven at 225° F for 2 hours to make banana chips.

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USDA offers a free FoodSaver app with details on how to use many other foods to avoid waste.