

BREADS, ROLLS & BUNS

WASTE-REDUCTION SOLUTIONS

- Store out of fridge but use in 3-4 days. The texture of bread kept in the refrigerator can be off-putting and lead to waste.
- Keep frozen, thaw to room temperature, reheat in oven or in toaster for ideal texture.
- If you see mold on a small amount of your bread, pick it off, then cut bread into cubes and bake in oven at 375° F for 15 minutes or until dried. You can use as breadcrumbs or, if you season with oil and garlic powder or other seasoning before baking, as croutons.
- Stale bread can also be used in recipes such as bread puddings, French toast, or as a thickening in soups.
- Save and freeze heels (ends) of loaves. Thaw and toast for open faced sandwiches.

DOWNLOAD NOW

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

