

Name \_\_\_\_\_

## Preserving Fresh Herbs: Tips for Longer Shelf Life

### Short Answer Key

1. The Paper Towel Wrap method involves wrapping herbs in a damp paper towel and then placing them in a plastic bag before storing them in the vegetable crisper of the refrigerator.
2. To freeze herbs in an ice cube tray, wash, dry, and chop the herbs. Place them in the tray, cover with water, and freeze. Once frozen, transfer the herb cubes to a resealable bag for future use.
3. To revive wilted herbs, trim the stems, place them in a glass of water, and cover with a plastic bag. Leave them in the refrigerator for a few hours to allow them to regain their freshness.
4. Excess moisture can lead to mold and spoilage of herbs, so it's crucial to ensure that herbs are thoroughly dry before storage.
5. One common mistake to avoid is sealing herbs too tightly in plastic bags or containers, as herbs need a little airflow to stay fresh.

