

# HOW TO STORE COLLARD GREENS

## Checklist

### FRIDGE STORAGE

- Wash and dry greens thoroughly
- Wrap in clean towel or paper towels
- Place in airtight container or zip-top bag
- Store in crisper drawer of your refrigerator
- Use within 3–5 days for best flavor

### FREEZER STORAGE

- Wash, trim, and slice greens
- Blanch in large pot of water for 2 minutes
- Transfer to bowl of ice water
- Dry greens completely
- Pack into freezer-safe bags or containers
- Label and store in coolest part of the freezer
- Use within 6–12 months

### NOTES