

How to Make the Most of Your Freezer

This is the best way to use your freezer.

Gather your freezer bags, add the food, make it flat, freeze it.

Don't forget to label and date.

This is perfect for leftovers, seafood, sauces, soups, nuts, bread, baked foods, fruits, vegetables, and of course meat.

They take up less space and you can see everything.

You can also freeze molds. Store them in a bag flat like before, but now you have a single portion when you need it.

Frozen food does eventually lose its flavor. It's best to use food within 6-12 months but check [foodsafety.gov](https://www.foodsafety.gov) for a full list.