How to Store Potatoes to Keep Them Fresh

Some of our favorite recipes revolve around potatoes. From baked, scalloped, roasted or mashed – here’s how you can properly store them for future use.

The Best Way to Store Potatoes to Keep Them Fresh

Compared to other vegetables, raw potatoes last relatively longer when left out of the refrigerator. Eventually, they’ll start to lose their freshness. So, in order to keep them for 4 to 6 months, you’ll need something to properly store them in.
Storing Potatoes

There are various steps you can take to store your potatoes depending on whether they are cooked or not. If you are storing raw potatoes, here’s how to preserve them so they stay fresher for longer:

**INSPECT:** Make sure you examine your potatoes for sprouts, mold, or soft spots. Potatoes without imperfections are the most ideal for storing purposes.

**PLACE:** Put your potatoes in paper or mesh bags, baskets or even a cardboard box. Whatever you decide to store them in, make sure it has good ventilation.
STORE: Put your potatoes in a dark place that is cool and humid. The perfect temperature is from 45 to 50 degrees Fahrenheit.

CHECK: Be sure to check on your potatoes and remove any that have sprouts or have become soft during their storage.

If attempting to store cooked potatoes, there is an even simpler process. To start, make sure you are refrigerating all cooked potatoes within two hours of making them. Cooked
potatoes take many forms. Depending on the type you have, you can figure out the right storage option for you. A shallow container like a GladWare Container or a GLAD Food Storage Zipper Gallon Bag could be a perfect option for your leftover spuds. Properly stored, your potatoes will last for 3 to 5 days. If you are planning to store your cooked potatoes in the freezer, they will maintain their quality 10 to 12 months but remain safe indefinitely.

**Shelf-Life of Potatoes**

On average, raw potatoes last 3 to 5 weeks in the pantry and around 3 to 4 months in the refrigerator. Once prepared or cut open, raw potatoes should be covered with Glad Press’n Seal® to ensure moisture and bacteria is kept out.

**How to Tell if a Potato is Fresh**

The type of potato that you purchase makes a big difference in how fresh they stay. For example, check out how sweet potatoes differ from regular potatoes. Fresh potatoes should contain no blemishes and are thin and smooth. When a potato starts to age, you can tell by the skin. It tends to be mushy and sag on the outside. Also, the starch scent of fresh potatoes often changes to bitter when they start to turn. Always trust the smell of a potato to determine its freshness.