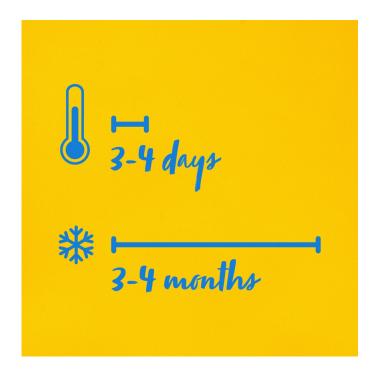
How Long Does Guacamole Last?

If by some miracle you don't eat all the guac in one go, the question becomes: How do you make guacamole last in the fridge? Fear not, we've got simple pointers on how to store guacamole right here.



How Long Guacamole Lasts

Ever wondered, "How long does guacamole last?" The answer is, that's up to you. From the second you crack open that avocado, it's a race against the clock before it goes brown. But with the right prep, you can make guacamole last in the fridge for three to four days. Planning on storing guacamole in the freezer? It should last for three to four months. So the first question to ask yourself isn't, "How long does guacamole last?" but rather "How long do you want it to last?"



How to Store Guacamole

So, you're on a mission to make guacamole last overnight—or longer. We've got a few tricks that can help you store or freeze your guac for the short- and long-term. But first, always start by washing your hands with soap and water to make sure delicious guac is the only thing you're serving up at your next Super Bowl party, Cinco de Mayo get together or Taco Tuesday.

When you store guacamole, there's a simple trick to keeping the goods from going brown. Put your guac in a bowl, pour lukewarm water over it and cover it tightly with a lid or plastic wrap, like Glad® Press'n Seal® before placing it in the fridge. When you're ready to enjoy it, simply pour the water off.

Not quite ready to make that guac? Learn how to store and ripen avocados.



How to Freeze Guacamole

OK, you know how to make guacamole last in the fridge but what about how to freeze guacamole? For the best results, only freeze the guacamole base. That means leaving out ingredients like tomatoes, onions and cilantro. Don't worry, those can all be added in once your guac has defrosted.

To store guacamole for more than a few days, take your guac base and place it in a plastic freezer bag, like Glad® Flex'n SealTM Freezer Quart Bags. Then, tuck the bag into your freezer for later.



How to Thaw Guacamole

So, now you can answer the question "How long does guacamole last?" and you know how to store guacamole. All that's left to do is enjoy it! To thaw guacamole, simply move the bags from the freezer to your fridge and wait a few hours. Then, add in your favorite extras, like tomato, mango or jalapeno and dive in.