

## How to Store and Freeze Lemons to Last

Lemons are a wonderful way to add brightness and flavor to a variety of dishes. Unfortunately, they won't last forever if left unprotected. The good news, however, is learning how to store lemons and how to freeze lemons is quick and easy. Follow this Glad® guide to storing and freezing lemons to ensure your kitchen never runs out of these versatile citrus fruits.



# How to Store Lemons in the Fridge



To make your whole lemons last in the fridge, place them into a food-safe plastic bag, such as a Glad® Zipper 2-in-1 Gallon Bag and squeeze out the excess air before sealing. This will help prevent your lemons from losing their moisture and should keep them juicy and flavorful for up to three weeks.



For lemon wedges or slices, use a food-safe plastic container, such as a GladWare Food Protection Container to keep them fresh for three to four days in the fridge. Keep both whole or cut lemons in the crispier for maximum freshness.

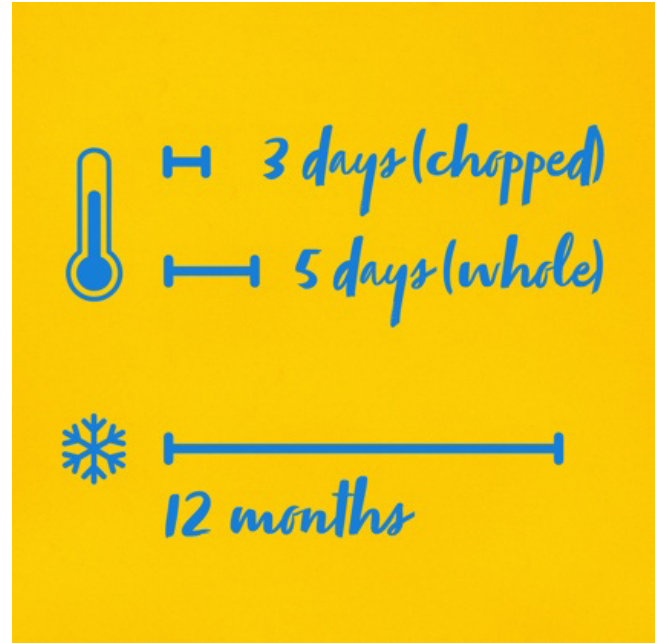
# How to Freeze Lemons



Learning how to store lemons in the freezer can help keep them flavorful for up to four months. When freezing whole lemons, keep them in a food-safe plastic bag, like a Glad® Flex'n Seal Freezer Bag with as little air as possible. Always wash lemons thoroughly before stashing them away in your freezer.

You can also freeze lemon slices to add a spritz of lemon juice to drinks or dishes. To start, place the cut lemons on a freezer-safe parchment-lined tray and freeze until frozen. This ensures your lemon slices don't freeze together. Once frozen, transfer the slices to a food safe plastic bag, like a Glad® Flex'n Seal Freezer Bag and again, remove any extra air before sealing.

# How to Defrost Lemons

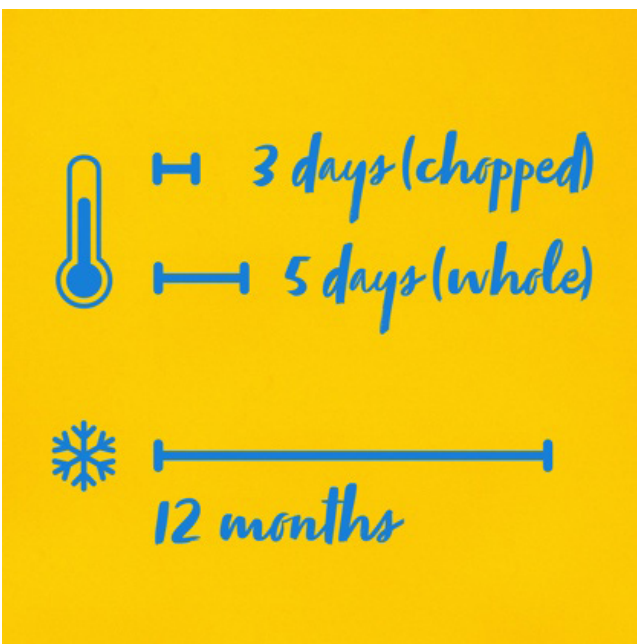


Now that you've learned how to freeze lemons, it's time to figure out how to defrost them. And learning how to un-freeze is just as simple as learning how to store lemons.

To thaw the fruit, either microwave for fifteen to twenty seconds.

You can also thaw the fruit by placing the lemons in room-temperature water for ten to fifteen minutes.

# How Long Do Lemons Last?



As we've learned, Glad®'s Food Storage Bags and Containers can help you store lemons for months on end. Here's a quick reference guide to how long your lemons should last when using Glad Food Protection Products.

- Whole lemons in fridge: Up to 21 days.
- Cut lemons in fridge: 3 to 4 days.
- Whole lemons in freezer: Up to 4 months.
- Cut lemons in freezer: Up to 4 months.