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## Day 8 Challenge - Greener

### 5 Surprising Facts

- You can replant lettuce roots to grow more lettuce (I probably subconsciously knew this, but at my house it's surrounded by trees so a garden never grows)
- "Sell by" or "Use by" dates on products is only a suggestion (I am always worried of my milk going bad and if it reaches past the "use by" date, I am always disgusted by drinking it even though it hasn't turned into sour milk yet)
- You can use potato peels and cheese rinds for tasty snacks like chips and cheese with dip
- To revive drooping vegetables, you can just soak them in ice water for up to 10 minutes and they will become crisp again
- If you place burned food underneath a damp cloth for 10 minutes it will remove most of the burned taste.



### Milk

The first step I can take with my milk is to store it in the cold part of the refrigerator, not in the door. I can freeze my milk if I am going on vacation instead of chugging all the milk before leaving. If my milk does turn sour then I can use it in making pancakes and baking in general.

### Fruit (apples)



I had no idea that apples could be kept fresher if they are put in the refrigerator. I can freeze them for optimal lifespan. To use all of the apple, if I peel the apple, I can make tea, flavor water or turn it into a jelly/jam. If my apples become squishy or brown I can mix it with citrus water.



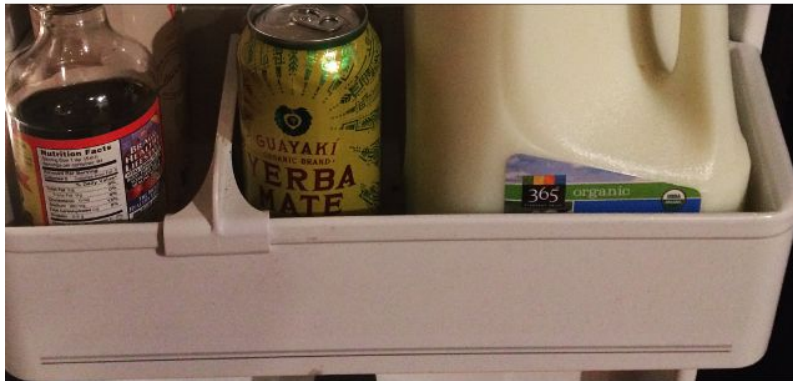
### **Peppers**

To keep my peppers fresh I should store them in a breathable bag instead of just keeping them in the drawer. To store them for an extended period of time when I know I'm going to chop them for cooking later, I can chop and then freeze them. If I have hot peppers, I can put them out in the sun so I can have sun-dried peppers.

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**cat.3287** Ok does everyone but me know that you can freeze milk??? I had no idea you could! BUT now that I know I will definitely freeze my milk. I mean who wouldn't want to freeze their milk. Haha but like seriously before I go on vacation I usually chug my milk so that it doesn't go to waste but technically I don't want the milk at that moment so IT IT going to waste. so now I'll just freeze it. yay! Also did you know you shouldn't keep your milk in the door of your fridge? That's where I've always kept it but actually to preserve it longer you should put it in the body of the fridge. So some new information for ya. 🙌 @turninggreenorg #Savethefood #PGC2017

