WASTE LESS, TASTE MORE 046

Keep the Carrots and Celery Working



THE REST OF THE BUNCH CAN START ANOTHER DINNER.

A soup, stock, or dinner party recipe may call for only a little carrot and celery. Store the remainder properly and plan a second use before they disappear into the vegetable drawer.

1 Put the unused vegetables away

Remove carrot greens if attached. Store carrots in a perforated bag in the refrigerator, and celery in a bag in the vegetable drawer.

Why: Each vegetable benefits from suitable storage after you take what the recipe needs.

2 Plan another cooked preparation

Combine diced carrot and celery with onion as the beginning of a soup, stew, or braise.

Why: These vegetables can provide a useful flavor foundation.

3 Use crisp pieces fresh

If their condition suits it, include carrot and celery in a crunchy salad or alongside a dip.

Why: Their next use can depend on the texture they still have.

KITCHEN NOTES

Choose a deliberate cut

Fine dice suits a sauce base; larger pieces may suit a stew.

Keep celery leaves in mind

Sound, fresh leaves can contribute flavor to a suitable dish.

Make the plan visible

A note saying “carrots and celery for Sunday soup” is easy to act on.

THE PLATING MINDSET

Let everyday vegetables contribute to the next meal’s flavor, texture, and presentation.

Celery storage: Utah State University Extension (linked in PDF)