WASTE LESS, TASTE MORE 047

Freeze the Bread While You Still Like It



SAVE GOOD SLICES FOR ANOTHER OCCASION.

If you know you bought more bread than the dinner party will need, freeze the suitable extra while its quality is still good. There is no need to wait for it to become dry.

1 Separate the reserve

Set aside untouched bread you do not expect to serve.

Why: You can package it without repeatedly putting it out and bringing it back.

2 Slice for the next use

Choose sandwich slices, toast-sized pieces, or portions suitable for another meal.

Why: Preparing the shape now makes it easier to take out what you need later.

3 Package for the freezer

Use airtight freezer packaging and label with the bread type and date.

Why: Suitable packaging helps preserve quality for a future serving. Bread intended for near-term use can stay at room temperature; refrigerator storage can dry it out.

KITCHEN NOTES

Make portions easy to separate

Arrange or wrap slices so you do not have to thaw the whole loaf.

Keep special breads identifiable

Label fruit, nut, or strongly flavored loaves clearly.

Choose the next occasion

Save a few slices for breakfast toast or another evening's appetizers.

THE PLATING MINDSET

Preserve bread when it is good so its next appearance starts with quality.

Bread storage: Iowa State University Extension (linked in PDF)