Storing Root Vegetables

Great news! You don’t need a root cellar, but root vegetables are best stored in a cool, dark, humid place. Here are some tips for storing different varieties:

**Carrots**
Can be stored in the crisper drawer that is set to the lowest humidity setting

**Sweet Potatoes**
Store in a ventilated basket or even a cardboard box with holes poked in the sides

**Onions**
Store separately from other vegetables in a basket or mesh bag

**Beets**
Cut stems off of beets, leaving about 2 inches on top. Store beets in crisper drawer. Can also wash and store beets greens separately