

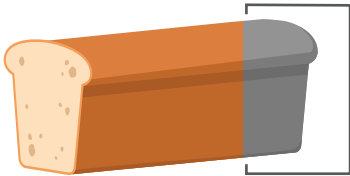
SAVE THE BREAD



Americans buy approximately

3 MILLION LOAVES

of bread each year.



25%

ends up in the trash

(that's **750 MILLION** loaves!)

DON'T TOSS THOSE ENDS!



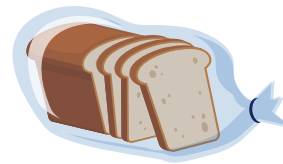
Use bread ends as burger buns, make grilled cheese, or toss one in your brown sugar or cookie jar to keep everything soft.

HOW TO STORE BREAD



Fresh baked bread:

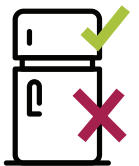
Wrap in a napkin or towel then place in a paper bag. Store on counter or in a breadbox for 2-3 days.



Pre-sliced bread:

Store in plastic bag for 5-7 days on the counter or in a breadbox.

Bread goes stale more quickly when stored in the refrigerator. If you can't use your bread in time, freeze it in an airtight plastic bag for up to six months!



TAKE BACK THE BREAD



REFRESH IT

To revive stale bread, microwave for ten seconds or put in the toaster at the lowest setting.



KEEP VEGGIES FRESH

A piece of stale bread in the crisper drawer helps absorb moisture and keep vegetables fresh. Replace every day or two.



TREAT YOUR DOG

Make fido some snacks! Mix 1/2 cup stale breadcrumbs with 2 cups whole wheat flour, 2/3 cup water, and 6 tbsp. oil. Roll out dough and cut out shapes with a cookie cutter or cup. Bake on a cookie sheet at 350° for 35-40 minutes. Check with your vet to learn which grains are pet friendly.



FREEZE IT

Store fresh or stale bread in the freezer and take only what you need.



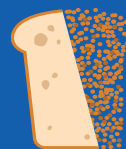
THICKEN SOUP

Add a slice of stale bread to soups then blend to thicken and add texture.



MAKE CROUTONS

Cut stale bread into cubes, toss with olive oil and herbs and spices. Spread cubes on a baking sheet and toast in the oven until golden brown. Store in an airtight container in the refrigerator for up to four weeks.



MAKE BREADCRUMBS

Dry whole pieces of bread in the oven at the lowest setting, then grind the dried breadcrumbs. Bake at the lowest setting for one hour. Store cooled crumbs in an airtight container for up to 6 months.



SAINT PAUL
PUBLIC WORKS

Food: Too Good to Waste • stpaul.gov/foodwaste

SOURCES: NRDC, thekitchen.com, eatbydate.com, Sustainable America, foodnavigator-usa.com