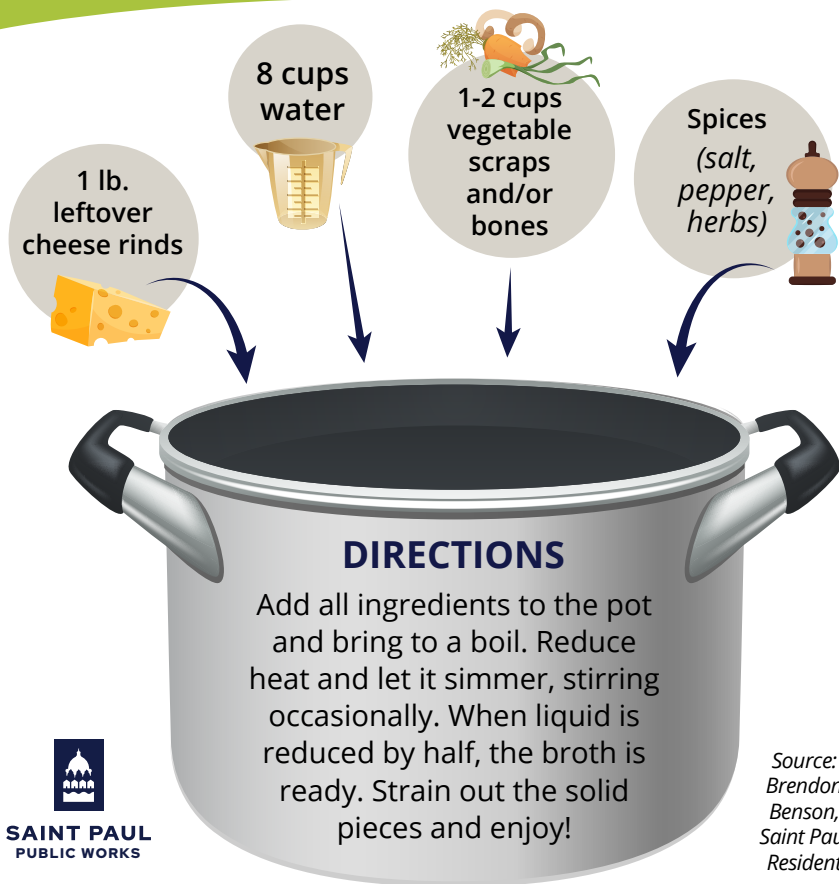# CHEESE RIND
SOUP BROTH

Use up leftover cheese rinds and vegetable scraps, store in freezer until ready to use, to make a yummy broth.

1 lb. leftover cheese rinds

8 cups water

1-2 cups vegetable scraps and/or bones

Spices *(salt, pepper, herbs)*

DIRECTIONS

Add all ingredients to the pot and bring to a boil. Reduce heat and let it simmer, stirring occasionally. When liquid is reduced by half, the broth is ready. Strain out the solid pieces and enjoy!

Source: Brendon Benson, Saint Paul Resident

SAINT PAUL
PUBLIC WORKS

Plan, Eat, Save: Food too Good to Waste

The average household of four could save
$1,500 per year by reducing their food waste.

Follow these tips to help save the food!

Smart Shopping: Shop your fridge and cupboards before heading to the grocery store. Then, plan meals that use leftovers and food you already have.

Smart Storage: The way you store food impacts how long it lasts, especially produce. Learn the best way to store foods by visiting our website.

Smart Prep: Prepare perishable foods as soon as possible after shopping, you'll make it easier to serve snacks and meals later in the week. Visit our website to see a video on food prep tips from Saint Paul College expert chefs.

Smart Saving: Be mindful of leftovers and old ingredients that need to be used up. Label food "Eat First" or create a "leftover shelf" when it is close to expiring as a reminder!

Smart Disposal: What about all that food that isn't edible? Don't trash it—compost it! Whether in your backyard or at a free drop-off site, composting food scraps is a great way to help reduce waste.

For tools and resources, visit **stpaul.gov/foodwaste**