



Refrigerator Storage Guide

Did you know that not all spaces in your fridge are created equal? Here's an at-a-glance reference for where to keep *everything* in your fridge for maximum freshness!

Upper Shelves:

Ready-to-eat foods and leftovers go here.

Side Doors:

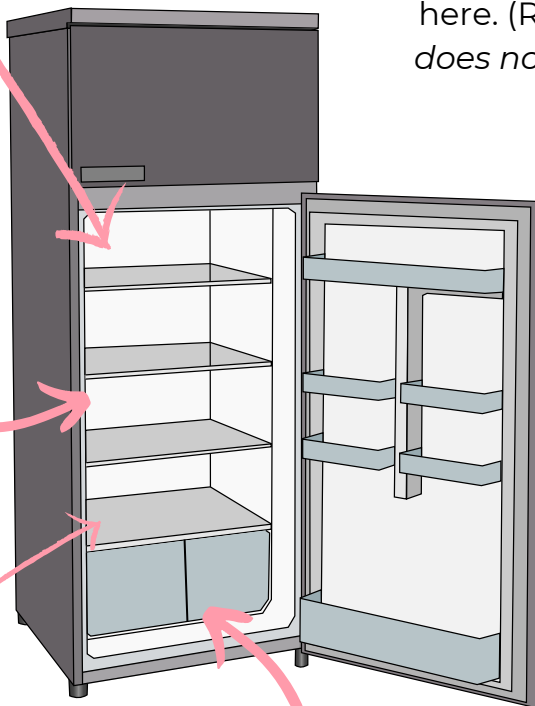
Condiments and *non-perishable drinks* go here. (Remember: this *does not include* milk!)

Middle Shelves:

Use these for dairy products, like milk, eggs, and cheese.

Lower Shelves:

Raw proteins (like meat) go here. This avoids cross-contamination.



Crisper:

Keep your produce here. Some people are lucky enough to have two types of crisper drawers! If this is you, here's how to separate them:

Crisper (Low Humidity):

Apples, pears, avocados, and melon

Crisper (High Humidity):

Lettuce, broccoli, cucumbers, peppers, and squash