

The background of the image shows fresh rhubarb stalks on the left and a wooden bowl filled with chopped rhubarb pieces on the right. The stalks are bright red with some green at the top. The chopped pieces are cut into small cubes, showing the red outer skin and the green inner flesh. The entire scene is set on a light-colored wooden cutting board.

Rhubarb Storage Checklist

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Remove leaves and trim ends as soon as you get home

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Store whole, unwashed, in the crisper drawer

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Don't cut until you're ready to cook

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Check the crisper every 2–3 days and move soft stalks to a cooked recipe

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Freeze surplus within 2–3 days of purchase if you know you won't use it in time

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Label frozen bags with date and quantity

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Keep a “use frozen rhubarb” reminder on your meal plan from fall through winter