# How to Properly Store Onions to Prevent Spoilage and Prolong Freshness



Onions are a versatile and staple ingredient in many kitchens, but improper storage can lead to quick spoilage. Unlike numerous fruits and vegetables, onions should not be refrigerated as the cold, humid air converts their starches into sugars, resulting in a soft, soggy texture. Instead, the ideal storage for brown, red, and white onions includes a dark, cool, dry, and well-ventilated space, such as a garage or cellar, where they can last up to six months when stored correctly.

Avoid storing onions near warm areas, such as kitchen cabinets close to ovens or cookers, to prevent moisture build-up. Onions should not be kept in plastic bags as this traps moisture and accelerates spoilage. Opt for storing them in baskets, paper bags, or mesh bags to allow proper air circulation. Experts also suggest using perforated baskets or bins for this purpose.

An unconventional but effective method is using old tights to store onions. Place onions individually into the legs of the tights, tying knots above each onion to keep them separated. This method also facilitates easy hanging and storage.

It is important to regularly check stored onions and remove any that exhibit signs of decay. Onions should be stored separately from other produce to avoid their strong odor being absorbed by nearby fruits and vegetables. Note that spring onions are an exception and should be refrigerated in an airtight container or bag within the crisper drawer.