

How to Store Potatoes for the Long Term

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Instructions

Cool Storage

- 1 Select the most unblemished potatoes for storage. Inferior potatoes should not be stored long term. Consume blemished but edible potatoes first.
- 2 Find a place that will provide a [cold](#) environment for the potatoes. The colder the environment the better, as long as the potatoes are generally stored above 40 degrees Fahrenheit. The warmer the storage, the shorter the shelf span will be. Don't store potatoes above about 50 degrees Fahrenheit.
- 3 Provide a dark place for the potatoes. Light encourages the production of chlorophyll and thus the development of green patches in the potatoes. Cabinets can effectively block sunlight.
- 4 Give the potatoes a humid environment so that they do not dry out or become too soft. Underneath a sink might be humid enough.
- 5 Place the potatoes in plastic produce bags, tie them with twist ties, and put them in your best location, the one with as many of the criteria as possible for optimal storage success. Not all of the criteria can be met, but success in storing potatoes depends on meeting as many as possible.

SOURCE: http://www.ehow.com/how_8607553_store-potatoes-long-term.html