Stop Berries Going Moldy Before You Eat Them

How To Stop Berries Going Moldy Before You Eat Them

You will need some apple cider vinegar, water and a large bowl.

- In the bowl, prepare a mixture of 1-2 parts apple cider vinegar to 10 parts water.
- Carefully add your berries to the mixture. Swirl them around gently and leave them for a minute or two.
- Drain carefully and store as usual. Your berries should now last 5-7 days longer

Notes
• If you are storing the berries in their original container, be sure to wash this too.
• If you feel your berries now have a vinegar aftertaste, just swill them under the tap to remove the vinegar solution, before draining and storing.

(Image from: Wikipedia)