HOW    TO    STORE    BEEF

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Looking for beef storage tips ??  Well keep reading for a few suggestions.

Beginning at your local grocery store or supermarket:  When shopping, select your favorite beef cut at the meat counter just before check-out.  Thus keeping the meat cool.  At check-out ask for a "cool bag" or "insulated bag" to help keep the meat cool.

Another rule of thumb:  If it will take longer than 30 minutes to get your freshly  purchased meat  ( beef ) home, consider placing it in a cool cooler.

How to best store y our fresh beef upon arrival home:  Refrigerate or freeze as soon as possible.  If freezing -- place the beef in a freezer bag as the store rap is not designed for freezing.  If the beef will be prepared in a short period of time, place the beef package on the lowest shelf of your refrigerator, on a plate or tray to catch any escaping juices.

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