

Keep It or Toss It?

Table of Condiments or How Long Can I Keep This



Ketchup:

Unopened: 1 year

Opened: 1 month in the pantry, longer in the fridge.



Mayonnaise:

Unopened: 2-3 months

Opened: 2 months in the fridge. Be sure to refrigerate after opening, and never leave mayo out of the fridge for more than two hours.



Mustard:

Unopened: 2 years

Opened: 6-8 months in the pantry or the fridge



Vegetable Oil:

Unopened: 6 months

Opened: 1-3 months. For best results, store open vegetable oil in the fridge.



Olives:

Unopened: 1 year

Opened: 1-2 months in the fridge.



Half and Half:

Unopened: 4 weeks in the fridge

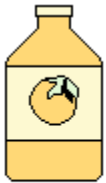
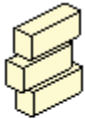
Opened: 1 week in the fridge.



Chili Sauce:

Unopened: 1 year

Opened: 1 month in the pantry, longer in the fridge.

**Sour Cream:****Unopened:** 2 weeks in the fridge**Opened:** 2 weeks in the fridge.**Salad Dressing:****Unopened:** 10-12 months**Opened:** 3 months in the fridge.**Fresh Eggs:****Unopened:** 2-5 weeks in the fridge**Opened:** use them**Juice:****Unopened:** 1 year**Opened:** 1 week in the fridge.**Butter:****In the Fridge::** 3 months

Have more butter than you can use? Store extra sticks in the freezer for up to a year

**Jelly and Jams:****Unopened:** 1 year**Opened:** 1 year in the fridge. For best results, store your jam and jelly in the fridge, even before opening.**baby Food:****Unopened:** 1 year**Opened:** 2-3 days in the fridge.**Peanut Butter:****Unopened:** 6-9 months**Opened:** 2 -3 months, longer in the fridge.



Tomato Paste:

Unopened: 1 year (NOTE: Make sure top is not “puffed out” or it hisses when you open the can. If it is, throw it away.

Opened: 5 days in the fridge.



Pickles:

Unopened: 1 year

Opened: 1-2 months in the fridge.



Broth:

Unopened: 1 year

Opened: 2 days in the fridge.

Source: WebMD.com

http://www.webmd.com/food-recipes/healthtool-condiments-table?ecd=wnl_din_062810