



Let's take care of those fresh bagels...

Storing

Bagels stay freshest when stored in tightly sealed plastic bags. Never store bagels in paper for extended periods of time.

Freezing

Slice first. Place bagels in a freezer bag sealed tightly, and place all halves facing the same way (this makes them easier to separate). Sliced bagels may be popped in toaster while frozen.

Refrigerating

Don't do it! Keep our bagels at room temperature or freeze them. All bread products (including bagels) go stale up to 6 times faster in the refrigerator. Fortunately, stale bagels can be brought back to life fairly easily - see reviving below.

Reviving

Bagels may be freshened up by toasting. Or moisten with water and baked for 10 minutes in a 350 degree oven. Avoid microwaving bagels, but if necessary, our bagels can be microwaved very briefly (15 seconds), then toasted.

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