

Butter

Butter does go rancid and can also absorb flavors from the refrigerator. To ensure fresh tasting butter, check for the expiration date on the package and freeze any part of it that you may not use before that date. When possible, purchase butter that is wrapped in foil instead of paper...it keeps out unwanted flavors. If butter tastes "off" discard as the flavor will permeate the food in which it is used. Lastly, if you often find butter from one store to have an off taste, consider going someplace else; it could mean that the company has inconsistent distribution processes that don't support keeping the product cool and fresh.