

FoodSaver Tips & Tricks

Banana Saver

If you have ripe bananas for banana bread, but don't have time to make it right away, here's a handy tip. Peel the bananas, place in a FoodSaver® Bag, then vacuum package. You can keep them in the refrigerator for several days (even weeks) and they don't discolor - they're perfect for making the bread when you need them.

For Cookie Monsters

Mix together your favorite cookie recipe and freeze the cookie dough. When you want some homemade cookies, take out the dough, thaw and bake - you'll always have cookies on hand for guests - or for yourself!

Portion Control

Friends on portion control-based diets like Weight Watchers® tell us that they use their FoodSaver® Vacuum Sealer to keep their diet on track. They measure out portioned meals and seal them individually, then mark with the point value so that they can easily heat up the meal or snack with just the number of points they want to use. It saves time, because they don't have to stop and figure out points every time they want to eat.

Soup Smart

Want your family to have fresh, homemade soup for lunch? Prepare your favorite homemade soups, then ladle into a thermos so you'll know the size of an individual serving. Then make up individual FoodSaver® Bags in the proper size, pour the soup into the bags, vacuum seal and freeze. In the morning, when your family goes to work or school, all they have to do is pick a bag out of the freezer, microwave, pour into their thermos and enjoy for lunch.

Start the Day with a Good Breakfast!

Want to start your kids off with a hearty breakfast in the morning? Make bagels or English muffins with their favorite toppings (Canadian bacon, ham, egg, cheese, sausage, etc.), vacuum package into individual servings and store in the fridge. The kids can take out what they need to re-heat and start their day with a good breakfast.

Wedding Memories

To preserve the top of the wedding cake for newlyweds to enjoy on their first anniversary, be sure to freeze first, then vacuum package with your FoodSaver® vacuum sealer. Put it back in the freezer, and the cake and frosting will be moist and delicious for that Happy Anniversary celebration.

When Life Gives You Lemons...

... you can make fresh lemonade whenever you want it with your FoodSaver® Vacuum Sealer. This is ideal if you have a lemon tree of your own, but if you don't, buy lemons in season when they're at their peak (and their lowest price). Then squeeze the juice, remove the seeds, and pour the juice into ice trays. After the juice has frozen, use pint-size FoodSaver® Bags to make packets that hold 1-2 cubes. Then vacuum package and store in the freezer. Whenever you need fresh lemon juice, just thaw the packet, snip a corner and pour out the juice.

Can I keep comic books or coins in FoodSaver® bags?

Yes, but just seal the bags, do not vacuum them. The pressure caused by the vacuum can cause the pages and print transfers to stick together. Coins can be vacuum-packed, but be sure that you place some type of backing, such as cardboard, in the bag against the "waffle" side, and face the coins toward the smooth side of the bag. This will eliminate the possibility of any marks left on the coins after long term storage.

You should also put any printed materials between cardboard or in an archival sleeve before vacuuming. Otherwise the printing may transfer to the bag if you ever remove the material from the bag. We cannot guarantee the preservation of any items you choose to vacuum package.

For the Gardener

Seal leftover seeds with your FoodSaver® vacuum sealer - they'll stay fresh to they can be used again at a later time.

Important Papers

When you need to carry important papers from place to place, either short time (to a meeting) or long term (when moving) you can vacuum package them - keeps your papers in order and completely water and stain free when sealed in a FoodSaver® Bag.

Scrapbooking

To keep your precious pictures and mementos away from dust, dirt and other elements, seal them in FoodSaver® Bags before you place them in the scrapbook. You can put them in chronological order and place a note in the bag with the event details and dates.

Second Homes and Cabins

If you have a second home or cabin, you can use your FoodSaver® vacuum sealer and accessories to package all your pantry essentials during the off season. They'll be sealed airtight so they're fresh and bug-free when you return.

Sheets and Bedding

If you love the fresh smell of your sheets immediately after laundering, you can use your FoodSaver® Vacuum Sealer to keep sheets fresh in your linen cabinet or other storage. After washing sheets, vacuum seal the set with the used dryer sheet. Their compacted size will make them easier to store, and they'll be super fresh and sweet smelling when you open the bag.

Silverware

To vacuum package silverware, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag, then vacuum seal in a FoodSaver® Bag. When you're ready to set the table for a special occasion, you won't have to polish the silverware - just open the FoodSaver® bag and enjoy the sparkling table setting!

Survival Kits/ Camping

Before setting out on a road trip, use your vacuum sealer to prepare a road trip survival kit. Flashlight, batteries, flares, matches, first aid kit, important papers, etc. can be safely vacuum sealed in FoodSaver® Bags which are air and water tight. You can also seal personal hygiene items, portioned out car snacks, games (MadLibs, travel Scrabble, etc.) in FoodSaver® Bags. Because you can see what is in each sealed bag you can always easily find what you're looking for.

Coffee or Tea

When vacuum packaging coffee in a Round Canister, place a coffee filter or napkin on top of the coffee before placing the lid on the canister. This will prevent the oil in the coffee (ground or beans) from being drawn up into the seal area and allow for a good seal every time. Loose tea stays fresher when vacuum packaged in a FoodSaver® bag after each use, and you can seal tea bags in your FoodSaver® canisters for ultimate freshness.

Snack Foods

Your snack foods will maintain their freshness longer when you vacuum package them nobody likes stale crackers or soggy popcorn! For best results, use a FoodSaver® Canister for crushable items like cookies, crackers and chips. Buy these items in large money-saving sizes and vacuum package in our 2-, 4-, and 6-quart bulk canisters to keep them fresh for weeks. For shorter-term storage, simply seal the top of the original bag with your vacuum sealer.

Preserving Wine and Other Liquids

Reusable and easy to use and clean, FoodSaver® Bottle Stoppers will keep partially consumed bottles of wine fresh and great-tasting 5x longer than just re-corking the bottle. Bottle stoppers can also help you keep your favorite gourmet liqueurs, vinegars and oils fresher longer, because they keep out the oxygen that creates "off" flavors. To vacuum package non-carbonated bottled liquids, you can use a FoodSaver® Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper, then re-seal bottles after each use.

Baked Goods

To save time, make cookie dough, pie shells and whole pies, or mix dry ingredients in advance and vacuum package for later use.

Can potato chip or pretzel bags be used in the FoodSaver® appliance?

You can use your FoodSaver® appliance for re-sealing Mylar-type (strong, thin polyester) or stiff plastic bags. You can re-seal potato chip and pretzel bags, but do not vacuum them as you will crush the contents. Zipped storage bags and other plastic bags cannot be used due to the amount of heat generated when sealing the bags. Doing so may cause damage to your unit.

To reseal a chip bag, first cut the factory seal using scissors or the bag roll cutter. Ensure the open end of the bag is straight and smooth and allow at least three inches of empty space. Press the Seal button and insert the bag into the vacuum channel. Continue to hold the bag while the appliance clamps the bag.