

If you want to store a large quantity of nuts, it's best to put them in heavy-duty freezer bags and freeze them. Frozen, they will keep for several months. For shorter storage you can refrigerate pistachios for up to 4 to 6 weeks.

If pistachios stored over a long period lose their natural crispness, you can quickly revitalize them. Just place them on a baking sheet and heat them in the oven at 250 to 300 for 6 to 9 minutes.

If you simply enjoy nibbling on a handful or two of pistachios a day, and are using them up quickly, they can spend a few days sitting in a bowl on your kitchen counter without becoming rancid.