

How To Care Wood Cutting Board

How To Care Wood Cutting Board - With this cleaning process, the wood should look great for decades. If deep cut marks start to show up on the face of the wood, you can sand out deep ridges by taking sand paper to the entire face of the board. You have to sand evenly, which takes time, but it can give the board a whole new life. If your cutting boards are made from butcher block, once a month apply a small amount of mineral oil or beeswax, rubbing with a lint-free cloth in the direction of the wood grain. (Walnut oil, almond oil, and pure tung oil are good alternatives, but stay away from olive or vegetable oils,...) Clean the wood: You want your cutting board and spoons to be as clean as possible and thoroughly dry. I like to use a half lemon and coarse salt, then wipe it clean, and let it dry thoroughly. I like to use a half lemon and coarse salt, then wipe it clean, and let it dry thoroughly. How to Properly Clean Your Wood Cutting Board 1) Clean. To clean using hot water, sponge and a light amount of soap,... 2) Disinfect. To disinfect, use either pure white vinegar or a mixture of two tablespoons... 3) Dry. After you have disinfected your board, the most important part is to wipe ...