

## Cutting board care

1. Do not leave the board with standing water on it.
2. Do not submerge board in water.
3. In any case, do not wash your end grain cutting board in the dishwasher, and do not place in a microwave oven or broiler.
4. At least once a month treat board with mineral oil to fill the wood pores and prevent drying of the board. Apply mineral oil more often in the winter when the air is drier.
5. Use a mixture of mineral oil and beeswax for a more stable and reliable coating.
6. Do not use edible oils for board treatment, such as sunflower, olive, etc., because over time they will become bitter and give that taste to the food.
7. Remember, it is required to treat all sides of the board with mineral oil or mineral oil/beeswax, because treatment of just one side may lead to bending of the board
8. To wash cutting board use a damp cloth and if need be a mild soap, to dry make sure air can get to both the top and bottom of the board.

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