



8 GENIUS KITCHEN CLEANING TIPS

KITCHEN SAFETY

Kitchen Cleaning Tips

1. Deep Clean Your Stove Burner

Wash with warm water and dishwashing detergent to remove the film of dirt. Make a thick paste of baking soda and water apply it on all the stove, keep it for 20 to 30 minutes and then scrub it with a brush and rinse it with cold water thoroughly.

For routine maintenance, apply vinegar and keep it for 20 minutes before wiping it with a lint-free cloth. This method does not let the grease to settle. Use this method after deep cleaning your stove burner with the first method.

2. Cleaning Your Microwave

Lemon has great cleaning properties and it's all you need to clean your microwave. Take a bowl to fill it half with tap water, cut the lemon in half, and squeeze the juice in the water, and leave the half lemon in the water.

Place the bowl in the microwave on high power for up to 4 mins. Do not open the microwave door, let the bowl stay inside for 5 to 10 mins. The lemon loosens the stains and junk from the microwave.

Take the bowl outside carefully and use a soft cloth to clean the stains from the inside of your microwave. Start rubbing from the top then sides, and then the bottom if you have, but do not forget the door.

3. Cleaning Your Cutting-board

To get rid of germs and odors from your cutting board, using vinegar is a good option. Vinegar can not only disinfect the board, but it also can prevent sickness as it has acetic acid.

Take a clean rag, dip it in vinegar and rub it on the board. Rinse the board thoroughly with lukewarm water, and you'll see the stains, and odors vanishing.

If any stain is still left, put vinegar directly on the stains and then rub it with a clean rag. If the stains are still not coming off, just dip the cloth in the lemon water solution and rub it on the stain.

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4. Clean & Sanitize Your Sponge

Place the water-saturated sponge in the microwave for 3 minutes at full power. Be careful while removing the sponge from the microwave because it can be hot and do not use it immediately.

5. Cleaning Your Baked on Baking Sheets

It looks difficult to clean a dirty baking sheet, especially if you have not cleaned it for a long time, as it can have built-up grease and food particles.

This method takes time, but it works wonders. Make a paste of hydrogen peroxide and baking soda and then apply it on the top of the baking sheet, and let it sit for 4 to 5 hours. Wipe the mixture away with a clean towel and water. If the stains still won't come off, apply the mixture and scrub the area.

6. Cleaning Your Glass Baking Dish

We all love baking cakes and cookies, but the cleaning part is tough. But not that much, as the word means. If you are cleaning your dishes after a long time, you should know that glass is delicate, and if you use something hard to clean, you might damage it.

To clean your dish carefully, take a tub, and fill it with hot water. Add half a cup of baking soda and add a few drops of dish soap and leave it for 20 mins.

The stains will come off quickly. Use a soft sponge to scrub the dish and rinse it.

7. Coffee Pot Have Stains?

Take some ice cubes, salt and a little lemon juice and swirl it around. If needed rinse and repeat

8. Sauté pan sticking a little.

Cook a little bacon for a great tasting BLT. Take the bacon out (for your sandwich), add salt, heat and take a paper towel folded over 4 times and press salt into the pan as hard as you can for 2 minutes. Let cool and rinse out fat and salt. Presto, doesn't stick any more!

