

How to Clean Your Dutch Oven (Without Ruining It)

Your Dutch oven should last a lifetime—here's how to keep it in tip-top shape.

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BY MARIAN BULL

Be gentle with the interior

The enameled inside of your pot shouldn't need much scrubbing, Music says; "it's basically nonstick." If you've made polenta or oatmeal or something else that has adhered itself to the bottom of your pot, simply let it soak with hot water and a bit of soap or baking soda overnight; it should come right off with a sponge after that. If you, like some editors here who will go unnamed, have burned something into the pan—say, a pot of beans you forgot about before taking a nap—try boiling water (enough to cover the grime) in the pot with a pinch of baking soda, then letting it soak. **Bar Keepers Friend** powder is also quite handy if you have burns that just don't seem to budge—mix it with a tiny bit of water, and scrub away. Just remember to avoid that steel wool.



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