

Snack Talk

October 20, 2021

How To Keep Your Area Clean



No matter how persnickety you might be about keeping your home clean, keeping will always be the operative word.

Homes that stay tidy are that way because someone is constantly conquering entropy.

Preparing, cooking, serving, and cleaning up after dinner probably causes your kitchen's biggest messes. And since dinner happens in your kitchen hundreds of times a year, focusing on efficient ways to keep it clean is an investment that pays off by making dinnertime and its aftermath far less painful.

It doesn't matter how you divide the labor in your house—if you want a cleaner kitchen, put somebody on each task.

Gather any dirty dishes that are sitting on the counters and pile them either in the sink or right next to it. Deal with any paper piles or other clutter.

If you want to keep a good flow of clean-as-you-go while you're preparing dinner, you don't want anything to bottleneck.

Here are some pre-dinner cleaning habits that help make mealtime seamless.

The goal is to start fresh in the kitchen before you cook. If you have any dirty dishes, wash them now.

To ensure sanitary food prep, swipe the counters with a disinfecting wipe before you begin cooking. Keep another handy if you're going to be dealing with raw meat or unwashed produce.

by
SHIFRAH COMBITHS
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Baker Maker Snack Talk

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How To Clean Pans:



Learn how to clean and restore your cookie sheets or baking pans with baked on grease to looking almost like new with these pan cleaning hacks using a few natural ingredients like hydrogen peroxide that you probably already have!

I thought it was just a fact of life that baking pans (or cookie sheets) eventually get covered in baked on black stuff, and there was basically nothing you could do about it (even with scrubbing with soap and water).

We even got rid of 2 baking pans before we moved because they were so bad that I didn't think they were worth packing up and moving.

My pan is only a couple of years old and not super bad. You can see that there's still a bit of stuff left on the edges, but it's much better than before!

Cautions: Don't use aluminum foil on a non-stick pan and also it can scratch an aluminum pan. If you're unsure, test it out on a small area or try something more conventional to get your baking sheets clean. If all else fails, you can buy new cookie sheets.

Dirty Baking Pan (or Cookie Sheet)
1/8 cup Hydrogen Peroxide
1/4 cup Baking Soda

Aluminum Foil Square

Mix the hydrogen peroxide and baking soda together into a paste and spread on the bottom of your pan. I couldn't get it to spread evenly, so I focused on the spots around the edges that

were the worst.

Leave the paste sitting on your pan for 30 minutes.

Once your timer goes off, grab the square of aluminum foil, scrunch it up, and use it to scrub the dirty spots on the pan with the cleaning paste. You'll see the paste getting dirty as the gunk comes off.

When you're finished, toss the cleaning paste in the trash and wash your pan with soap and water. You can repeat the process if you think it needs a bit more work.