

*Cleaning
Dutch Ovens
w/ Vinegar
Wash &
- Myths -*

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Cleaning Dutch Ovens

International Dutch Oven Society / www.IDOS.org

So many Dutch oven cooks have learned to use various methods to clean their Dutch ovens (DO) and here are a few simple solutions.



Scraping clean

1. Scraping:

- Can use a small plastic scraper or something similar to remove any residue food stuffs.
- One edge will fit into the corners.

2. Steaming:

- Removed any left over food from the pot.
- If a sticky or hard crust still resides on the sidewalls or bottom, add a little warm water, $\frac{1}{8}$ - $\frac{1}{4}$ ", replace lid and return to the heat source. *Do not use cold water.* Replace the lid.
- Allow the water to come to a boil and steam for at least 5 minutes.
- Scrap the soften food off. Using paper towel, wipe out the DO with paper towels, dry the DO out.

3. Vinegar Mix:

- Take **one part apple cider** vinegar and **four parts water**. Filter out any sediments or residue generated by the cider. Place into a squirt or spray bottle.
- Take a plastic scraper, paper towels, & remove any remaining food.
- Spray/squirt the vinegar mixture right on the warm DO to moisten the crusty or sticky residue. Wipe out with a dry paper towel. Spray and scrap to get off any stubborn areas.
- Spray and wipe out again until the white paper towel *should come out wet but white*.
- Total process takes about 1-3 minutes. If it's a well seasoned pot, it takes even less time!
- The seasoned DO does not need to be oiled again. Vent the DO: place a paper towel or tin foil wedge to hold the lid open for air to circulate. Vinegar acts like a mild antiseptic and serializer.

Myths & old codger remedies

4. Burning it out:

- One can build a fire and put the DO back on the high heat and burn it out.
- Then the DO *needs* to be *re-seasoned* before it starts to rust. *Takes time.*

5. Boil it out:

- Fill the pot with water and bring to a boil. Think how long it takes to boil water; dirty water too.
- Wipe out with paper towels. *Steaming is much easier and quicker.*

6. Line the Dutch oven with tinfoil:

- Most scouts and leaders have been taught it is easier to use tinfoil over cleaning the DO. If the seasoning is done correctly, the food will simply fall off and clean-up is a snap.
- During any IDOS Competitive CookOff, anyone using tinfoil to line their DO's are immediately disqualified or receive a very poor score. *Properly seasoned cast iron lasts forever.*



Cleaned & water still beads



Properly seasoned Dutch ovens.

