

## How to Clean a Dutch Oven

Congratulations! For your First Class requirement, you successfully organized meals for your patrol at the last campout and learned how to use a Dutch Oven!

Now you need to learn how to clean that Dutch oven. What should you do? Here are some simple directions.



### **REMEMBER: DO NOT USE SOAP ON A DUTCH OVEN**

It will ruin the dutch oven.

### **How to clean a dutch oven:**

First, scrape out all of the bits and pieces of food and make sure that most food particles have been removed.

Wipe the pot with a paper towel a few times to clean out any liquid, grease, or smaller food particles.

Then, scrape the pot again to get out any more food or burnt food that has stuck to the pot. Wipe the pot again with some paper towels. There should be no more food or food particles in the pot.

Lastly, pour some oil into the pot, and wipe the entire inside of the pot, just like you might have done before you starting preparing the food. Make sure the entire surface of the inside of the pot has been wiped down. It is now clean and ready to bring to the next troop meeting.

Here is a helpful video teaching how to clean a dutch oven:

<https://www.youtube.com/watch?v=hfQkumRXAsU>

Happy Cooking!