

CARING FOR YOUR CHARCUTERIE BOARD

Keeping your charcuterie board nice and looking like new is easy with a few simple steps.

TIP #1

Add a piece of parchment paper or butcher paper slightly smaller than the size of your board to help keep your board clean and make cleanup a breeze. The parchment paper will prevent your favorite meats and cheeses from leaving grease stains. No grease stains, no soapy water needed to clean the board! We love adding fresh fruits to our board. A piece of parchment paper will also stop any fruit juices from staining and absorbing into the board.

TIP #2

If you place food on your board, we recommend cleaning with a small amount of soap and water. Place a drop of dish soap on a sponge or washcloth and rinse with warm water. Apply your sponge or washcloth to the board removing any hard or stuck on bits of food. Rinse your board with water and dry with a towel. Remember to never submerge your board in water or run through the dishwasher as this will cause the board to absorb too much water.

TIP #3

If you have a tough grease stain needing more than soap and water, sprinkle salt or baking soda on the stain. Scrub with a sponge that has been soaked in hot water. This should remove your stain. If you have a stubborn stain (perhaps the board sat for a few days before cleaning), cut a lemon in half and use one half to scrub the salt/baking soda instead of the sponge. The acid in the lemon amplifies the stain-removing power of salt and baking soda.

TIP #4

It's essential to remove grease stains quickly because the oil may turn rancid, making your board smell like old oil. If your board does get stinky from grease or from some other reason, spray with white vinegar or apply juice from a lemon. Both vinegar and lemon juice are natural deodorizers and won't hurt your board.

TIP #5

Let your board completely dry before putting away. We like to dry our boards by patting with a towel and then continue to air dry for a day to ensure any moisture is removed. Over time, moisture can damage your board by causing the wood to warp. Moisture, direct sunlight, and heat can all cause your board to warp. Always store your board in a dry place once clean.

TIP #6

Over time, boards naturally lose their luster. Adding a food-grade oil and conditioning cream will rejuvenate your board. Before applying any oils to your board, it must be clean and dry (see tips above).