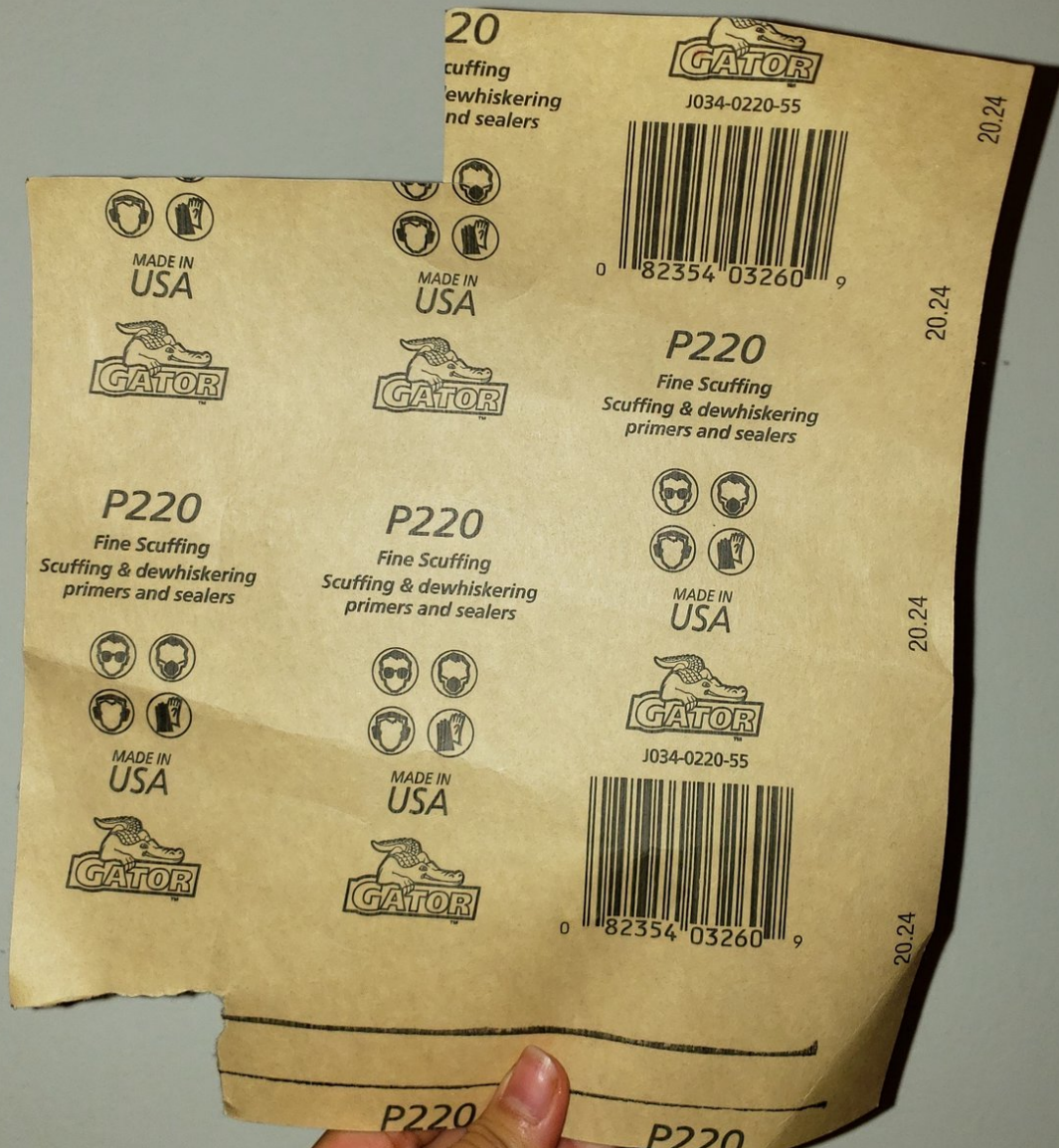




How to Restore Wooden Cooking Utensils

If your wooden cooking utensils are worn-down,...

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INTRODUCTION

If your wooden cooking utensils are worn-down, stained, or fuzzy, use this guide to renew your wooden cooking utensils so they can have a long-lasting life.

Wooden cooking utensils are often used and can wear down over time with regular use, it is important to sanitize and practice caution so your food may not transmit illnesses or small wood particles.

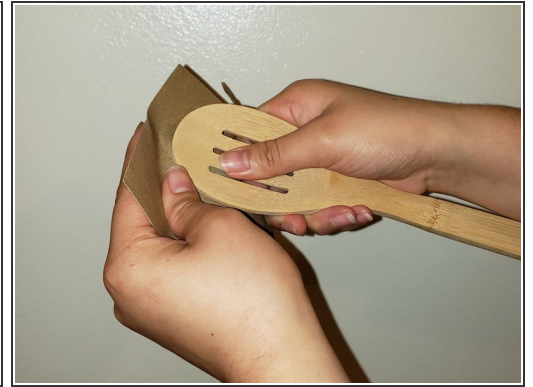
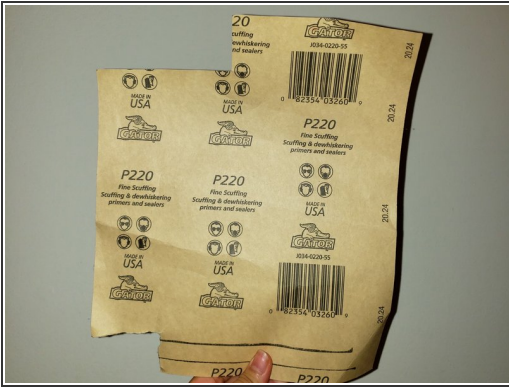
Before this guide, inspect your wooden cooking utensils for stains, worn-down edges, or cracks. Typically there will be stains, chips, dents, cracks, or worn-down edges. Be sure to test that it can be repaired by using your best judgment.



TOOLS:

- [220 Grit Sandpaper](#) (1)
 - [Wooden Utensils](#) (1)
 - [Food Grade Oil](#) (1)
 - [Pot](#) (1)
 - [Tongs](#) (1)
 - [Paper Towels](#) (1)
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Step 1 — How to Restore Wooden Cooking Utensils



- Smoothen your worn-down wooden cooking utensils with the sandpaper.

Step 2



- Wash the wooden cooking utensils under warm water and dish soap. Rinse well.

Step 3



- Fill the pot with water and set it on a stove. Turn on the stove to boil the water.

Step 4



- Carefully submerge utensils in boiling water for 20 minutes. Feel free to use tongs to avoid contact with the boiling water.

Step 5



- Remove the utensils carefully and lay them to dry on a towel.

Step 6



- Rub food-grade oil on wooden cooking utensils. Wipe off any excess.

Step 7



- Enjoy your renewed wooden cooking utensil.

Repeat when necessary to ensure long-lasting wooden utensils.