

# Finishing & Cleaning a Cutting Board / Butcher Block



For all these applications we recommend Howard Products Cutting Board / Butcher Block products. All these products have been specifically formulated so as to be completely food safe and never to turn rancid.



## **Finishing a newly made Cutting Board / Butcher Block:**

Once you have completed making Cutting Board / Butcher Block it is time to finish it. Start by applying a very liberal coat of Cutting Board oil and let it soak in for at least 20 minutes. If it soaks it up right away keep applying till a film of oil is visible over the entire board (Be sure and wipe down sides as well.) After it has sat for 20 minutes wipe down the board removing the excess oil. Let dry for an hour and repeat. We recommend 2-4 coats.

Once the last oil coat has dried for an hour rub in a liberal coat of Butcher Block Conditioner into the surface of the board. Be sure and get an even coat all over the board (including sides). Once the coat of conditioner has sat for 20 minutes buff off any remaining conditioner and it will give you a nice shine. If the board has any dull spots apply another coat and repeat the process until an even sheen is reached.

The conditioner helps keep the oil in and moisture out. If the bottom of the board looks dry wipe a coat on there too. Finally, you may also want to periodically oil your cutting board, since it can help prevent cracks and warping. You should do this about once a year, although master cooks will need to do it far more often than that. If the board appears dry it is time to apply another coat of conditioner.

## **Cleaning a Cutting Board / Butcher Block:**



**NEVER PUT A CUTTING BOARD / BUTCHER BLOCK IN A DISHWASHER !!!**