

## Care Instructions for your Terra Klay earthen pot

### Initial Preparation:

The first time you use the pot clean it in water and a light nonabrasive sponge to remove any dirt or residue left from the firing process. At this point you could choose to start using your pot immediately on your gas stove or microwave or you could take an extra step by filling it ½ with water and boiling it for about 10 minutes.

Remember that if you are cooking on electric or ceramic stove, use a heat diffuser.

### Thereafter:

Regular use of your pot will naturally develop a well-seasoned cooking surface. It's recommended using wooden utensils to cook versus un-coated metal utensils to protect your cookware.

Do not expose your clay pot to sudden changes in temperature as it may cause the clay to crack. Moving it directly from the refrigerator to the stove, or placing it on a cold surface when it is hot could damage the pot.

The clay retains heat and moisture, enabling a slow, even, 'from the bottom up' cooking. So may require extra water while cooking.

Initially cook something with gravy (not clear) to season it. Use the smallest burner in your cooktop as it gets hot pretty quickly and may burn the gravy.

### Cleaning:

If you cook and get food stuck in it, do not use soap. Just soak it overnight. For hard to remove, add a little vinegar to some water and boil, then you can use a wooden spoon to scrap the bottom softly.

### Storage:

You should always dry your cookware well before storing. In very humid climates take special care to make sure your clay gets properly dried to avoid mold spores. You can air dry your pieces or place your pot directly on low heat on your stove to remove the excess moisture and allow to cool.

Happy Cooking!