



Steps Involved In Cleaning Meat Tenderizing Tools

Cleaning Method For A Mallet Tenderizer



Step 1:

Take a small vessel and fill it with hot water.



Step 2:

Soak the mallet in the water for five to ten minutes.



Step 3:

Use dish soap and a utensil scrubber to give the mallet a good scrub.



Step 4:

Rinse the mallet under running water.



Step 5:

Pat dry the mallet with a kitchen towel and let it air dry.

Cleaning Method For A Blade Meat Tenderizer



Step 1:

Remove the base plate of the blade tenderizer.



Step 2:

Rinse the bladed portion and base plate under running water.



Step 3:

Scrub the blades with a cleaning brush and mild dish soap.



Step 4:

Wash the base plate with soap, warm water, and a scrubber.



Step 5:

Air dry the base plate and tenderizer before reattaching them.