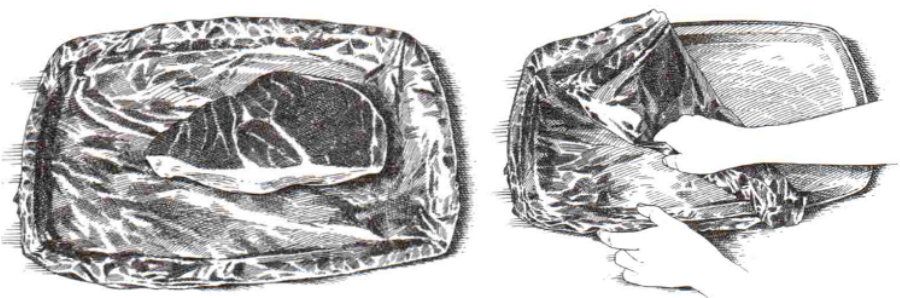# Aluminum Foil for Easy Clean Up

## Easy Clean up



Aluminum foil creates a disposable, non-stick barrier that lets you bake or cover food and then simply toss it away for effortless cleanup.
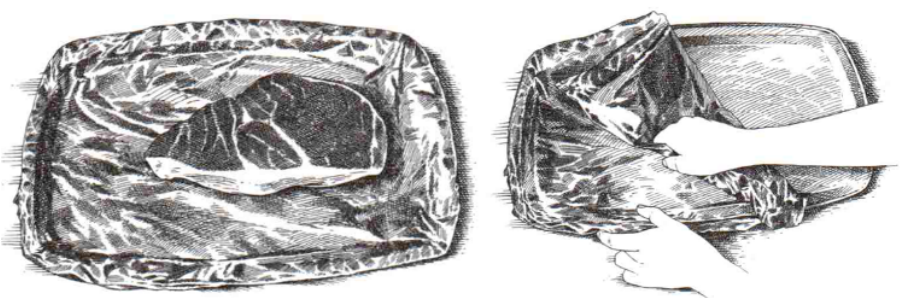
[Link for more detail](#)

---

# How to Use

## All method with handling sheets

Learning how to fold a sheet into any object or cover any object will unlock it's uses beyond the examples provided.

- [Shape - Flat Sheet](#)
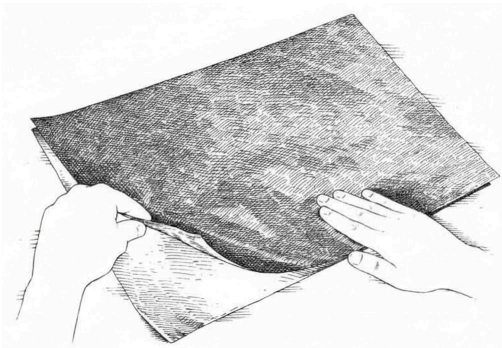
## One platter for two jobs



- Grilled meat, poultry, and fish should not be returned to the same platter that was used to carry the raw food to the grill. instead of last-minute fumbling for a new platter, this method uses a single platter for both jobs, which also saves on cleanup time.

1. Cover the platter with foil before placing the raw food on it.
2. while the food is grilling, remove the foil so you can use the same platter when the food comes off the grill.

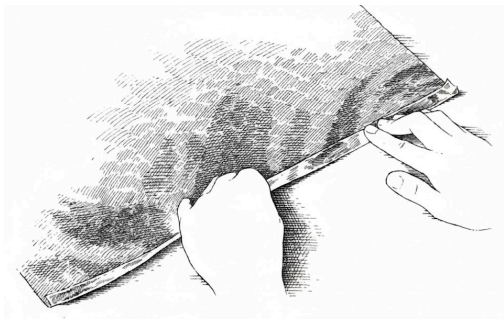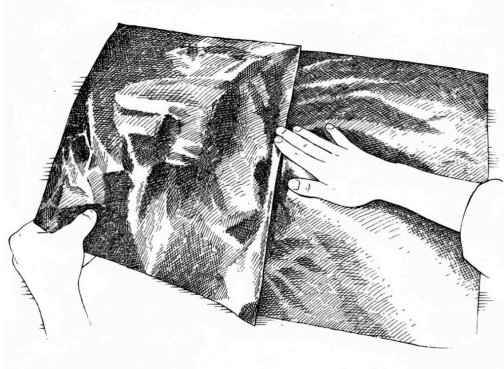## Shield bakeware from mess

### Extra wide sheet



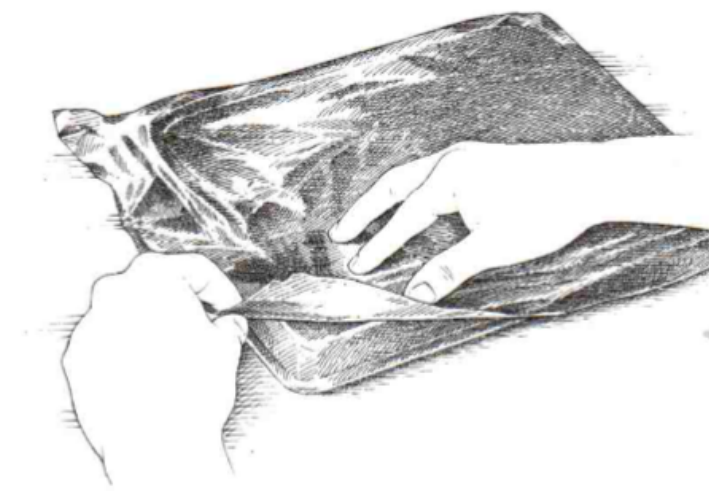1. Lay one sheet of foil on the work surface and place a second sheet directly on top.



2. Fold the same long edge of the combined sheets back onto itself twice, creating a double-fold "crimp."

3. Turn the stack over and, starting at the opposite (unfolded) edge, open the two sheets like you would open a book, spreading them apart evenly.
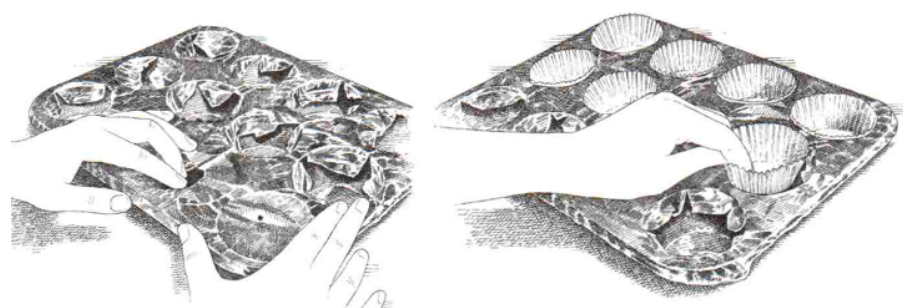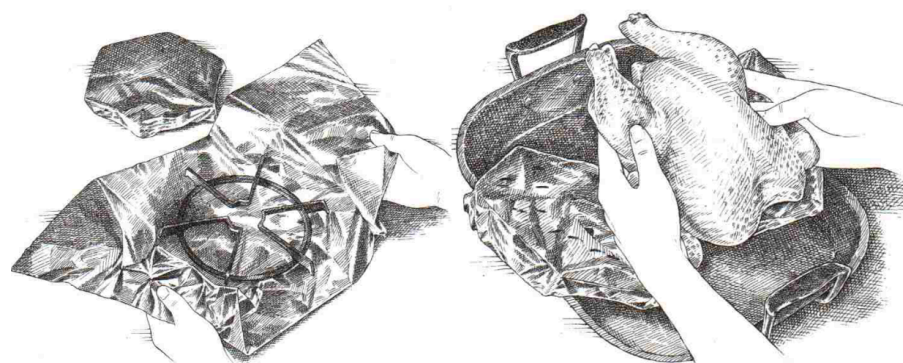


## Flat tray



1. invert the pan and press the foil over the pan bottom.
2. Once molded, turn the container right-side up and slide the sheet on top.

## Muffin tins



1. Cover the muffin tin
2. Cut slits in each hole and press the foil into each indentation
3. Drop paper or foil liners into each hole and fill the batter.

## Wrapping objects fully



- Example
  - Wrapping gas stove grate so they can be used as V-rack.

# Substitution