7 Simple But Effective TIPS FOR DOING THE DISHES

WEAR RUBBER GLOVES TO PROTECT YOUR HANDS

Gloves help you tolerate hot water. Besides, they give you a better grip!

HOT WATER IS YOUR BEST OPTION

Hot water dissolves most food residue—the exceptions being dairy products and starchy foods.

INVEST IN HIGH-QUALITY SCRUBBING TOOLS

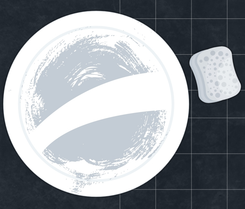
A good non-scratch sponge or dishwashing brush can turn this task into a walk in the park.

DON'T LET THE DISHES PILE UP

Few things can put you in a no-cleaning mood as a tall dish tower in your sink!

WIPE THE FOOD OFF THE DISHES BEFORE IT STICKS

Food leftovers like grease will stick to your dishes if you let them.



SOAK GRIMY DISHES IN WARM WATER

You can scrub away tough stains, or you can leave warm soapy water to do the job for you.

LET DISHES DRY BEFORE STORING THEM

Storing wet dishes in your cupboard can lead to bacteria growth. Put them in a dish rack!

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Source:

10 Handy Dish Washing Tips
www.cleanmyspace.com

9 Tips to Make Washing Dishes Easier
www.thespruce.com