

### ① (How to take care of your Donabe)

Before using a newly-bought Donabe for cooking , first you must cook porridge for coating inside of Donabe.

Wash Donabe lightly,  
and wipe well,especially the out side bottom.

Fill Donabe with cold water about 70-80% full and add about ★a cup of leftover steamed rice(You can cook the porridge from one-quarter cups of raw rice. )

(★For a large Donabe for 4 or more people, two cups of leftover steamed rice.)

Then,simmer rice porridge slowly over low heat.

When the porridge becomes thick ,turn off the heat and leave it for one night. Donabe is now coated.

### ② (Important notes when cooking)

It is natural for earthenware pots "Donabe " to develop small cracks during use. If there is no water leakage, it can be used as it is.

If the outside bottom of Donabe is wet, wipe it off well before cooking.

All cooking by Donabe should use under medium heat,avoid using high heat.  
And never burn empty!

You can be used with fire that does not protrude from the bottom of Donabe.

### ③ (Precautions after use )

Please don' t wash the bottom of Donabe by rubbing it strongly.  
After cleaning,place upside down to dry well. Then store it in a dry place.

### ④ (How to clean a burnt donabe)

If the inside of Donabe burns, put warm water in it and let it sit for a while so that it' s easier to clean the stains off.

### ⑤ Donabe can be used over direct heat or in the oven.

