So for about a month now I have had the only large cooking pot I own on the kitchen counter top by the sink. I made some potato soup for Brady one night and wound up burning the soup. It burned so bad that not just the bottom layer of the soup that got scorched to the pan was horrible but the rest tasted burned as well. I have tried to clean the pan **SEVERAL** times. I would scrub away, let it sit in hot water for days hoping that some of it would wash away. So about a week ago, I got out the

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canister. I sprinkled the entire bottom of the pan and then added just enough water. I then put the pan back in its familiar home and let it just sit some more. I left it until this evening. Hailey and I were doing the lovely task of washing the dishes. I glanced over at the pan and decided I guess I would try to tackle it yet again. All the water had evaporated. I added just a little water back into the pan and in went my washcloth. Oh my goodness, it was wiping away with ease. I normally reserve Bar Keepers Friend for cleaning the bottoms of my pans when I see that they are terrible unappealing. You can not imagine how excited I was. Now I have back my large cooking pot. I have been putting my stuff into the largest saucepan I own and it has worked out just fine but it is nice to not have to worry about liquids bubbling up and over. So... if you haven't used Bar Keepers Friend, I recommend it to anyone. Brady's mother told me about it when we first got married. Just read the can. I looked at it a few minutes ago and it said to make a paste and let it sit on there for no longer than one minute. Oops! Does leaving it for a week not count? Glad my pan is not ruined.