

How to Make a Stainless Steel Pan Nonstick

Here's how to make your stainless steel pan nonstick.

It's all about heat and timing.

Heat your pan on medium for roughly 2 minutes.

Drip water on the pan to see if it's hot enough.

If it steams off, it's not hot enough. Wait another 30 seconds.

If it splits into lots of little balls, it's too hot.

Let the pan cool before trying again.

If the water forms a bead and rolls around the pan it's ready.

Add oil now then cook!

Nonstick stainless steel.