

## **Caring For Your Lodge Cast Iron Cookware**

Properly cared for your Lodge cast iron cookware will last for more than a lifetime. Here are some tips for maintaining your cookware for future generations:

After cooking, clean the utensil with hot water and a stiff brush.  
Never use a harsh detergent, as it can remove the seasoning.  
Towel dry thoroughly

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While the utensil is dry but still warm from the hot water bath, wipe a light coat of vegetable oil or cooking spray on all surfaces.

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Store in a cool, dry place. Do not store lids on the pot or pan to allow air circulation.

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If you notice a metallic taste or see signs of rust, simply scour off the rust, wash the cookware with soap and hot water, dry thoroughly, and re-season using the home seasoning instructions.

### **Other Hints:**

**To create the hot water mentioned above, I'll boil water in the Dutch Oven. This opens the oven's pores and loosens the stuck on food particles. After the water boils, I carefully dump out the boiling hot water and scrub the oven with a crumpled up wad of aluminum foil, since I usually don't have a stiff brush on campouts. Be careful, the oven is hot.**

**Since we do store our lids on our ovens, I'll also put a clean paper towel inside the Dutch Oven and I'll fold up a small piece of aluminum foil to go in between the lid and the oven so that air can circulate.**

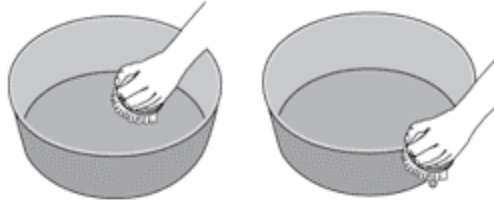
## Home Seasoning Your Lodge Cast Iron Cookware

If you have a new piece of Lodge original finish cast iron cookware, you'll have to season the cookware prior to use. Seasoning is the process of applying a thin coat of cooking oil to the entire surface of the cookware (inside and out), then baking the oil onto the cookware creating a natural non-stick finish. Here's how it's done:

Preheat your oven to 350° F

**1**

Wash the cookware (inside and outside) with mild detergent using a stiff brush.



**2**

Rinse and towel dry the cookware thoroughly



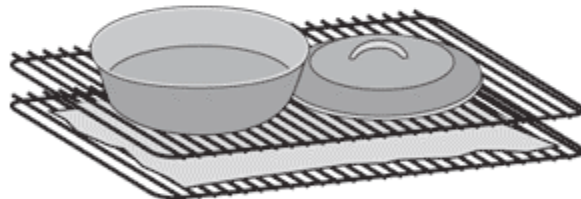
**3**

Spread or spray a thin coat of melted solid shortening or spray-on vegetable oil all over the entire surface of the pan, including handle and exterior surfaces.



**4**

Lower both your oven racks to the two bottom positions. Line the lower rack with aluminum foil (to catch drippings), and place the cookware upside down on middle rack of oven and bake for 1 hour. Turn the oven off leaving the cookware in the oven until cool.



Original finish cookware will come out slightly brown and ready to use. However, if you would like to repeat this process it will only further season the cookware, turn it even darker, and improve the appearance.