



## caring for *your new* CAST IRON COOKWARE

**Have you ever loved a piece of cookware?**

Well if not, get ready to. There are many reasons that cast iron users are fanatics about their pots and pans. Inside are some tips on how to get the best out of your cooking experience for years to come.

# TO KEEP THIS COOKWARE ONE HUNDRED YEARS



Wash cast iron by hand with mild soap or none at all.

Dry promptly and thoroughly with a lint-free cloth or paper towel.

Rub with a very light layer of vegetable oil, preferably while the cookware is still warm.

Hang or store cookware in a dry place.

That's it! You've just preserved your future heirloom.

## SEASONING BASICS

Seasoning is simply oil baked into the iron, giving it a natural, easy-release finish.

Lodge pre-seasons all of our cookware with soy vegetable oil and nothing else.

Seasoning is an ongoing process that gets better and better the more you cook.

With some foods, new cookware might require a little extra oil or butter the first few uses.

Acidic foods like tomatoes and some beans should only be cooked once seasoning is well-established.

Dishwashers, metal scouring pads, and harsh detergents are no-no's, and will harm the seasoning.

## LET'S COOK...

All new cookware should be rinsed and dried thoroughly before your first use.

Use any utensils you like, even metal. There is no chemical coating to damage.

Always lift cookware on smooth-top stoves. Sliding anything can scratch the surface.

Be sure to protect your hands, our handles get hot too.

Cast iron performs best when heated and cooled gradually.

Cast iron has superior heat retention and rarely requires a "high" heat setting.



Your new cookware is right at home on or in any heat source, indoors or out, except the microwave.

## **RUST!? DON'T PANIC, IT'S NOT BROKEN**

Without protective seasoning, cast iron cookware can discolor or even rust.

It's easy to fix. Simply scour the affected area with steel wool, rinse, dry, and rub with vegetable oil.

If problems persist, you may have to re-season. Just visit [www.lodgemfg.com](http://www.lodgemfg.com) for instructions.

## **DO YOU HAVE A LODGE LID?**

Glass lids are oven safe up to 400° F. They can go in the dishwasher, but not in the microwave.

Iron lids feature either self-basting tips or concentric rings that keep your food from drying out.

All iron lids should be cared for like the iron piece that they cover.

When storing lids, place a paper towel between them and the pot to prevent moisture build up.

## **DID YOU PURCHASE A REVERSIBLE GRIDDLE?**

If yours is for 2 burners, heat both ends evenly (may not perform on induction tops).

All reversible griddles perform best when heated gradually.

## **STILL WANT TO KNOW MORE?**

If you have questions or concerns we haven't covered, please visit our website [www.lodgemfg.com](http://www.lodgemfg.com) or call **423-837-7181** to speak to a real live person. Our website also has recipes, videos, more Lodge products, and information about our company history and culture.

# 100 YEARS & STILL COOKING

Since 1896, the Lodge family has been casting premium iron cookware at our Tennessee foundry. Starting with raw materials and finishing with our seasoning process, we continue to improve on the highest quality standards that go into every piece we make.

As the sole American manufacturer of cast iron cookware we are proud to carry on the legacy started by our great grandfather Joseph Lodge. We don't just make products; we make heirlooms that bring people together for generations.

*Now let's eat!*



Lodge Manufacturing Company | PO Box 380 | 204 East 5th Street  
South Pittsburg, Tennessee 37380

423-837-7181 | [lodgemfg.com](http://lodgemfg.com) | [www.facebook.com/LodgeCastIron](http://www.facebook.com/LodgeCastIron)