3-Step Cast Iron Cleaning Method

Wash

Wash your cast iron cookware by hand. You can use a small amount of soap. If needed, use a pan scraper for stuck on food. For stubborn, stuck-on food, simmer a little water for 3-5 minutes, then use the scraper after the pan has cooled. Our Seasoning Care Kit has everything you need to wash and care for cast iron the right way.

Dry

Dry promptly and thoroughly with a lint-free cloth or paper towel. If you notice a little black residue on your towel, it's just seasoning and is perfectly normal.

Oil

Rub a very light layer of cooking oil or Seasoning Spray onto the surface of your cookware. Use a paper towel to wipe the surface until no oil residue remains.

FAQ:

Can I soak my my cast iron pan?

No! Soaking cast iron in water is a recipe for rust. If you need to remove sticky or stubborn stuck-on food, use a nylon scrubbing brush or a pan scraper and rinse under warm water. Be sure to thoroughly dry your pan.

Note: If you do accidentally leave your pan in water for too long and it develops rust, don't panic! With a little extra care, you can remove the rust and continue using your cast iron cookware.

Can I use soap to wash cast iron?

Contrary to popular belief, you *can* use a small amount of soap to clean cast iron cookware! Large amounts of soap can strip the seasoning off your pan, but you can easily re-season your pan as needed.

Can I use steel wool or a metal scrubber to clean my case iron pan?

No! We recommend using a pan scraper or the Lodge Chainmail Scrubber to remove any stuck-on residue.

We only recommend using steel wool or a metal scrubber to remove rust before reseasoning.

Can I put my cast iron pan in the dishwasher?

No. Our cast iron cookware should be washed by hand. A dishwasher will remove the seasoning and likely cause rust. For dishwasher-safe cookware, check out our heat-treated serveware.