

What is enameled cast iron?

Lodge Enameled Cast Iron is cast iron with a smooth porcelain surface bonded to the iron. Enamel is resistant against acidic and alkaline foods and can be used to marinate, cook, and refrigerate.

Why is my enameled cast iron stained?

Stains are to be expected when you use enameled cookware and does not affect performance.

To remove slight stains:

1. Follow the steps above to clean your cookware.
2. Rub with a dampened cloth and [Lodge Enamel Cleaner](#) or another ceramic cleaner according to directions on the bottle.

For persistent stains:

1. Follow the steps above to clean and remove slight stains.
2. Soak the interior of the cookware for 2-3 hours with a mixture of 3 tablespoons of household bleach per quart of water.
3. To remove stubborn, baked-on food, boil 2 cups of water and 4 tablespoons of baking soda. Boil for a few minutes, then use a [pan scraper](#) to loosen the food.

The rim is rusting on my enameled cookware. What do I do?

If rust develops around the rim, it may be that the pan has been in a damp area. Leaving pans on a draining board to drip dry or cleaning in the dishwasher can cause a rust deposit. Rust can also form if the rim of the pan is not dried sufficiently after being washed. Should rust develop, we recommend cleaning with a nylon sponge and dish detergent and dry thoroughly. We recommend rubbing a small amount of cooking oil around the rim to create a seal and prevent rust from re-appearing. We recommend rubbing with oil periodically to prevent rusting.

How do I remove baked-on food?

To remove stubborn baked-on food, boil 2 cups of water and 4 tablespoons of baking soda. Boil for a few minutes, then use a [pan scraper](#) to loosen the food.