

How to Clean Cast Iron Cookware

We'll teach you how to clean Lodge cast iron in three simple steps.

3-Step Cast Iron Cleaning Method

Step 1

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.

Step 2

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.

Step 3

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.