

Quick Tips for Cooking in Seasoned Carbon Steel

1. Use carbon steel on any cooktop, oven, grill, or campfire.

Seasoned carbon steel pans are right at home on any kitchen stovetop—induction, ceramic, electric, and gas — as well as in the oven, on the grill, or over a campfire.

2. Always heat and cool your pan gradually.

Letting your pan slowly pre-heat helps distribute heat evenly, avoids hot spots on your cooking surface, and avoids warping. Slowly cool your carbon steel pan after cooking also avoids warping.

3. Use metal, wood, or high-temp silicone utensils.

The cooking surface can get very hot. Make sure to use cooking utensils designed to take the heat, like wood, metal, and silicone. Whatever utensil you use, make sure not to scrape or scrub too hard because you can strip the seasoning.

4. Use a handle holder or oven mitt.

Carbon steel handles get hot. Always use a [handle holder](#) or oven mitt when cooking.

5. Protect countertops with trivets.

Use a trivet to protect your dining table or kitchen countertop from hot cookware.

How to Clean Carbon Steel

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Step 1: Wash

Wash your seasoned carbon steel cookware by hand with warm water. You can use a small amount of soap. If needed, use a [pan scraper](#), [scrub brush](#), or nonscratch pad. For stuck-on food, simmer a little water for 3-5 minutes, then use the scraper after the pan has cooled.

Step 2: Dry

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

Step 3: Oil

Rub a very light layer of cooking oil or [seasoning spray](#) onto the surface of the pan. Rub the oil onto the pan until it is evenly distributed.

What's the difference between Seasoned Carbon Steel and Seasoned Cast Iron?

While Lodge cast iron cookware is cast in sand molds, Lodge Seasoned Carbon Steel products are formed by spinning and stamping carbon steel, allowing them to be lighter and thinner than cast iron. This allows seasoned steel to heat up and cool down faster. The steel cookware also has riveted handles, while the cast iron cookware typically has integrated handles. Both seasoned steel and cast iron products are seasoned at our foundry with the same 100% natural vegetable oil and, as always, they are both made in the USA.

Seasoned Carbon Steel FAQs

What is carbon steel?

Seasoned Carbon Steel cookware is the modern, lightweight cousin to our classic Seasoned Cast Iron. Featuring long, riveted handles, carbon steel pans are ideal for cooking over a grill or open flame. But that's not all! Just like cast iron, carbon steel cookware can also be used on any kitchen cooktop and in the oven. Our Seasoned Carbon Steel pots and pans are made and seasoned right in our foundries in Tennessee.

Can I soak my carbon steel pan?

No. Soaking carbon steel 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.

Can I use soap to wash seasoned carbon steel?

You can use a small amount of mild soap to clean your carbon steel pan, but it isn't necessary. A large amount of soap can strip the seasoning off your pan, but if that happens, you can easily re-season it as needed.

Can I put my carbon steel pan in the dishwasher?

No. Our Seasoned Carbon Steel cookware should be washed by hand. A dishwasher will remove the seasoning and likely cause rust.