Seasoned Cast Iron Cleaning & Care

Lodge cast iron cookware is the perfect kitchen tool for beginners, home cooks, and chefs. Cast iron can handle any kitchen cooktop, oven, grill, and open flame. With a little bit of extra (and easy) care, your cast iron cookware can last for generations to come.



What is seasoning?

Seasoning is a layer of carbonized oil.

Seasoning is just oil baked onto the pan. That's it. This layer of oil gives cast iron cookware a natural, easy-release finish that gets better with every use.

We use 100% vegetable oil to season our cast iron cookware right in the foundry. The best way to maintain the seasoning on your pan is to use it. This builds up layers of baked on oil to improve the natural, easy-release surface.