

## Refurbish Your Cast Iron Finish

<http://www.lodgemfg.com/use-and-care/refurbish-your-finish>

While maintaining the seasoning should keep your Cast Iron and Carbon Steel in good condition, at some point you may need to re-season your cookware. If food sticks to the surface, or you notice a dull, gray color or if rust appears, follow the seasoning process below.

- Wash the cookware with hot, soapy water and a stiff brush. (It is okay to use soap this time because you are preparing to re-season the cookware).
- Rinse and dry completely.
- Apply a very thin, even coating of MELTED solid vegetable shortening (or cooking oil of your choice) to the cookware inside and out. Too much oil will result in a sticky finish.
- Place aluminum foil on the bottom rack of the oven (not directly on bottom) to catch any drips.
- Set oven temperature to 350 – 400 degrees F.
- Place cookware upside down on the top rack of the oven to prevent pooling.
- Bake the cookware for at least one hour. After the hour, turn the oven off and let the cookware cool in the oven.
- Store the cookware uncovered, in a dry place when cooled.
- Repeat as necessary.