

Campfires and Cast Iron's

# Cast Iron Seasoning

## Quick Guide



### 1. Wash Pan Thoroughly

Wash the pan with dish soap and water to remove dirt, grease, and food residue. Use a scrubbing sponge or nylon brush. Avoid steel wool or scouring pads.

### 2. Dry and Pre-Heat Pan

Dry the pan with a towel, then heat it in the oven at 200 degrees F for 10 minutes to evaporate moisture.

### 3. Lightly Oil and Buff Pan

When the pan is cool enough to handle, apply a very light coat of oil or seasoning wax to all surfaces. Use a lint-free cloth to buff the pan and remove excess oil.

### 4. Heat Pan In Oven

Heat the oiled pan upside down in the oven at 450 degrees F for one hour. When done, crack the oven door open to vent and allow the pan to cool. Repeat this process 2-3 times for the best seasoning layer.

**Recommended Oils:** Grapeseed, Canola, or BuzzyWaxx Products