

Cleaning Cast Iron

- use hot water and wire brush to remove loose food
- small amount of greasy food leftovers can stay -- it helps the taste next time
- all dessert and sugar based food must be cleaned out -- or it will mold
- wire brush must be brass (yellow colored wires) not steel wires
- do not use soap
- wipe out with a paper towel after cleaning
- add coat of corn oil on cooking surface while still warm -- oil prevents rust
- don't forget the dutch oven lid when cleaning and adding oil
- knock loose charcoals off dutch oven lid before cleaning
- always store skillet upside down so it won't collect dirt
- add sheet of paper towel inside cleaned dutch oven and foil between lid
- never use steel utensils with cast iron -- use wood or high temperature plastic