

Properly cared for, your Lodge cast iron cookware will last for mare than a lifetime. Here are some tips for maintaining your cookware for future generations.

a After cooking, clean the utensil with hot water and a stiff brush. Never use a harsh detergent, as it can remove the seasoning. Towel dry thoroughly.

TESTED DAILY

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- While the utensil is dry but still warm from the not water bath, wipe a light coat of vegetable oil or cooking spray on all surfaces.
- Store in a cool, dry place. Do not store lids on the pot or pan to allow air circulation.

 If you notice a metallic thoroughly, and re-seaso Frequently Asked Question Q - Does Lodge Cast Iron 		ater, dry
	at all of their products are safe. Their official response can be viewed by clicking on Lodge C	ast Iron.
Product Specifications	ware	Back to top A
Manufacturer: Lodge Manufacturer Part Num	ber (MPN): P10D3	Back to top A
Customer Reviews		
REVIEW SNAPSHOT® by Po Avg. Customer Rating:	werReviews Express ★★★★ (based on 1 review)	
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Pros: Distribu Best Uses: Elabora Describe Yourself: Bottom Line: Yes, I v What an excellent product at soups.	would recommend this to a friend a great price. Great for cooking all my cajun dishes, jambalayas and gumbos as well as bear des / No - You may also flag this review.	
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