

How To Clean Cast Iron

STEP one

Clean your skillet while it's still warm. This will make it easier to get food off.

If there isn't much food left behind in the skillet, you can gently rub a paper towel with oil over the surface until all food scraps have been removed. Use a [stiff brush](#) to remove any food from the pan while running it under water.

For stubborn sticky food, pour a bit of kosher salt into the skillet and scrub with dish brush to help remove it. (Note: if food is really sticking, it might be time to re-season your skillet.)



STEP two

To keep your seasoning in tact, apply a small amount of oil after each cleaning. You can pour a bit onto a paper towel and rub it onto the surface. This is best done while the pan is still warm.



STEP three

If you cook something particularly fragrant and you don't want it to transfer into the next dish you cook, use a small amount of [mild dish soap](#) (it's okay!).

If you feel like you need to do a deep clean on your skillet,

go ahead and give it a good cleaning with hot soapy water. But it's best to re-season it before using it again.



STEP four

Always dry your cast iron immediately after washing. Don't soak it. Don't let it sit while wet. Don't let it air dry on a dish rack. Use a cloth to dry it as soon as you've washed it.



To really make sure your pan is dry, heat it on the stove for a few minutes. This is also a good way to warm it up before applying more oil.