

## **Easy Cleaning Instruction:**

Step 1. **Wash cast iron by hand** with a nylon bristle scrub brush.

(Use a pan scraper for stuck on bits if needed)

Step 2. For extra sticky situations, simmer a little water for 1 minute, then use the scraper after cooled.

Step 3. **Dry promptly** and thoroughly with a lint-free cloth or paper towel.

Step 4. Rub with a very **light layer of cooking oil** or our seasoning spray, preferably while the cookware is still warm.

Step 5. Hang or store cookware in a dry place.