
New Pans

Wednesday, 13 September 2006

Last Updated Sunday, 10 December 2006

Heat the oven to 250o - 300o

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- Coat the pan with lard or bacon grease. Don't use a liquid vegetable oil because it will leave a sticky surface and the pan will not be properly seasoned.
- Put the pan in the oven. In 15 minutes, remove the pan & pour out any excess grease. Place the pan back in the oven and bake for 2 hours.

Repeating this process several times is recommended.

Also, when you put the pan into service, it is recommended to use it initially for foods high in fat, such as bacon or foods cooked with fat, because the grease from these foods will help strengthen the seasoning.