
Pans needing Re-Seasoning

Wednesday, 13 September 2006

Last Updated Sunday, 10 December 2006

If the pan was not seasoned properly or a portion of the seasoning wore off and food sticks to the surface or there is rust, then it should be properly cleaned and re-seasoned.

- Remove any food residue by cleaning the pan thoroughly with hot water and a scouring pad. I understand that heating the pan first to a temperature that is still safe to touch helps open the pores of the metal and makes it easier to clean.
- Dry the pan immediately with dish towel or paper towel.
- Season the pan as outlined above.