

Dutch Oven Cleaning and Seasoning

Here's a link you can refer to: www.dutchovendude.com/dutch-oven-seasoning.shtml

The short version is:

1. Oil up the inside (and outside too while you're at it) with peanut oil. Don't forget the lid too.
2. "Bake" it in an outdoor BBQ (with the BBQ lid closed) or kitchen oven at 400 degrees for an hour. NOTE it will smoke. That's OK. Remember to turn it upside down so any excess oil runs out vs. puddling up and making a sticky mess in the bottom of the DO.
3. Let it cool for 15-30 minutes so you don't burn yourself.
4. Wipe the inside to get rid of any soot with a dry dish towel or old cotton sock.
5. Re-oil and re-bake it again.
6. Wipe off any more soot and bring it back next Monday.

Note most articles (including the attached) say to bake at 350, but I haven't found that hot enough for the oil to cure "hard" instead of "sticky".