

What are the best tips for cleaning an iron pan?

Cleaning an iron pan is fairly straightforward, although some precautions must be followed to ensure that the pans are not **damaged or rusted** during cleaning. Most iron cookware, including a frying pan, should be cleaned immediately after use, rather than letting it cool and sit down before cleaning. It should be washed with warm water and a sponge or cloth; harsh abrasives and wire brushes should not be used and the soap should be avoided. After cleaning an iron pan, it should be dried immediately, sometimes in a hot oven, and can then be drizzled lightly with a little oil before storing.



Proper seasoning before use and handling while cooking can make cleaning an iron pan quite simple. Any piece of cast iron cookware should normally go through a seasoning process, although **some companies pre-season the pans before selling them**. To season a pan, coat it lightly with oil and then place it in a hot oven. After one hour of cooking, the pan will have an effective non-stick coating that can be maintained through further seasoning in the future.



Cleaning an iron pan after cooking is fairly **straightforward**, as long as it has been seasoned properly. In general, a piece of cast iron cookware can be cleaned by running hot water and scrubbing it with a **soft sponge or cloth**. If a portion of food is attached to the pots, you can add a little coarse salt to the water and to the pan to loosen it. Rubbing with this salt and water paste while cleaning an iron pan should remove any food from its **surface**.

When cleaning an iron pan, it is important not to immerse it completely in water, as this can cause it to rust and **long-term soaking** should also be avoided. Soap should not be used on iron **cookware**, as it can wash off the seasoning on the pan and remove its **non-stick surface**. [Abrasive pads](#) and wire brushes can also cause this type of damage when used to clean an iron pan, so they should be avoided. If using soap or metal sponges, the pan can be seasoned and cooked again to restore its finish.



After cleaning an iron pan, dry the towel immediately. Allowing it to air dry can cause rust. The pan can be placed in a hot oven for a few minutes after the sponge to make sure it is dry. A small amount of oil can then be rubbed into the pans before storing with a lid or paper towel to prevent dust from accumulating.