



# HOW TO SEASON MILD STEEL BBQ ACCESSORIES - OVEN METHOD



## 1 PRE-HEAT OVEN

Place a foil-lined baking tray on the bottom rack of your oven, then preheat your oven to 245°C (475°F).

## 2 WASHING & DRYING

Wash the item with warm soapy water. This will remove any protective coatings or residues leftover from the manufacturing process.

Using paper towel or a dish cloth, thoroughly dry the item.

## 3 PRE-HEAT STEEL ITEM

It's time to apply the first layer of seasoning. It helps to pre-heat the steel accessory first so that the oil can go on as thinly as possible.

Place the item into the oven onto the foil-lined baking tray for 10 minutes.

## 4 APPLYING OIL

Remove the item from the oven, being mindful it's now hot.

Lightly grease a paper towel with a neutral oil and rub it all over the item. We prefer to use rice bran oil as it has a high smoke-point.

Using a clean paper towel buff away any trace of oil until the item looks dry. A heavy hand with the oil will mess up your seasoning.

## 5 BURN IT ON

Place the item back into the oven onto the foil-lined baking tray.

Beware, the item may smoke heavily during this process so open your windows and turn on your exhaust fans.

The smoking will eventually stop, which is a sign that the coating of oil has completed its transformation. This process usually takes about 30 minutes.

## 6 REPEAT (STEPS 4-6)

Continue applying those micro-thin layers of oil and heating them until they darken, over and over until the item is at the very least, a dark shade of brown. 3-4 coats is usually sufficient.