

Seasoning Stoneware

You'll need:

1/2 cup Crisco

1/4 cup salt

Mix Crisco and salt. Spread over surfaces you want to be nonstick on stoneware. (This is enough to do the Stoneware Fluted Pan. You may have mixture left over.)

Bake in a 250 degree oven for 30 minutes. (You can put a piece of foil on the rack below the one your stoneware is on.) Take the stone out of the oven and let it cool with the melty goop still there. When cool enough to touch, take a paper towel or silicone brush and smear it all around, making some attempt to contact every part of the surface. The salt rubs on it and smoothes it just a little.

Pop it back in the oven. Leave it for another 30 minutes. Turn the oven off, and leave the stoneware in overnight. This allows the oils to seep deeply into the stone. (Bottom line, it lasts longer than if you just take it out, let it cool, and rinse it off.) The next morning, rinse/scrape under hot water and tada! Nonstick stoneware! It works wonders for new stones.

Why does it work? The salt acts as a sandpaper - the "grit" is activated when you rub it around. And, unlike sand or sandpaper, salt rinses out/melts away under hot water. The smoother surface and the heat/oil saturation, make each work together to season the stones.

Interesting note: This works well on cast iron, too.