



HOW TO SEASON YOUR GRILL GRATE

Seasoning your grill grate helps prevent food from sticking and rust from forming. It's easy to season your grate—just follow these 4 simple steps!



STEP 1

Remove grill grate and wash thoroughly, let dry.

STEP 2

Once grill grate is dry, spread unsalted vegetable shortening over the grate's entire surface. For best results, use a pastry brush with boar bristles.

STEP 3

Place seasoned grate back on the grill and preheat to medium heat or until thermometer reaches 350–500 degrees.

STEP 4

Close grill lid and allow grate to cook for approximately 10–15 minutes. Turn off grill and let cool.

For best results, repeat steps 1–4 once more to complete the seasoning process. Remember to re-season your grill grate after each cleaning. Sticking food and rust are both signs that the seasoning has burned off, indicating that you must re-season the grill grate.

