

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!

- 1 Remove grate; preheat grill to medium heat
- 2 Wash grate thoroughly, let dry.
- 3 Spread unsalted vegetable shortening over the grate's entire surface. (for best results, use a pastry brush with boar bristles)
- 4 Place the coated grate in the grill. Close grill lid and allow grate to cook for approximately 10 to 15 minutes.
Remove grate and let cool.

Please Note:

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.
