

Chapter 3:

How to Season and Maintain Your Blackstone



Seasoning your Blackstone before cooking is an incredibly important step. You can't use your new griddle until you do so. If you do, all of your food will stick. Completing the initial seasoning process isn't difficult, but it does require patience. You also need to use a seasoning oil with a high smoke point that will form a strong bond with your griddle top.

What You'll Need

Seasoning oils that work well:

- Canola oil
- Avocado oil
- Grapeseed oil
- Blackstone griddle seasoning

Seasoning oils to avoid:

- Olive oil
- Vegetable oil
- Peanut oil
- Coconut oil
- Sunflower oil

Other items needed:

- Quality paper towels
- Long handled tongs
- Heat resistant gloves

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Griddle Seasoning Steps

Once you have an appropriate seasoning oil, it's time to get your griddle ready for its first cook. Set aside 1 or 2 hours and carefully follow these steps to avoid chipping and flaking further down the road.

Step 1: Before applying seasoning oil, clean the griddle top with soap and water. This is the last time you'll use soap on the griddle top. Make sure that all of the soap is wiped off before proceeding to the next step.

Step 2: Wearing heat resistant gloves, light the griddle and leave it on high heat until it's as hot as possible.

Step 3: Using tongs and wadded up paper towels, apply a very thin layer of seasoning across the entire top and sides of the griddle. Make sure that each application of seasoning is very thin and doesn't pool up if you want to achieve a smooth, non-stick surface. If you let the seasoning pool up (even a little bit), it will leave a sticky residue and be prone to chipping and flaking later.

Step 4: Allow this layer to completely smoke off so the seasoning bonds to the surface. It's important to be patient during this step and wait until there's little to no smoke left from the thin coat of seasoning.

Step 5: Repeat the previous two steps four to five times. The corners of your griddle probably won't darken immediately, but they will do so over time as you cook on your griddle.

Step 6 (optional): Use a chopped up onion for an additional round of seasoning in the corners. Place onions in the four corners and let them sit with the griddle on high heat for approximately 15 minutes.

Step 7: Now you're ready to cook. It's helpful to choose a fatty, non-sugary food for your first few cooks. Food may stick a little, even after properly seasoning your griddle. If food does stick, rigorously scrape it off and keep cooking. Over time your griddle will achieve a non-stick surface and be easy to cook on.

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Tips for Maintaining Your Griddle

1. After each use, thoroughly clean the griddle with a scraper. Use water and Blackstone's scrub pads for stubborn food particles.
2. Always make sure your griddle is clean and dry after cooking. Apply a thin layer of seasoning several times a month to protect the griddle top.
3. Cover your griddle after each use.
4. The best way to take care of your griddle is to use it. When left unused for long periods, the seasoning can break down and the griddle top can rust.
5. Consider re-seasoning your griddle a few times during the winter if not in use. Leaving it in storage for months at a time can create rust on the griddle top.

