

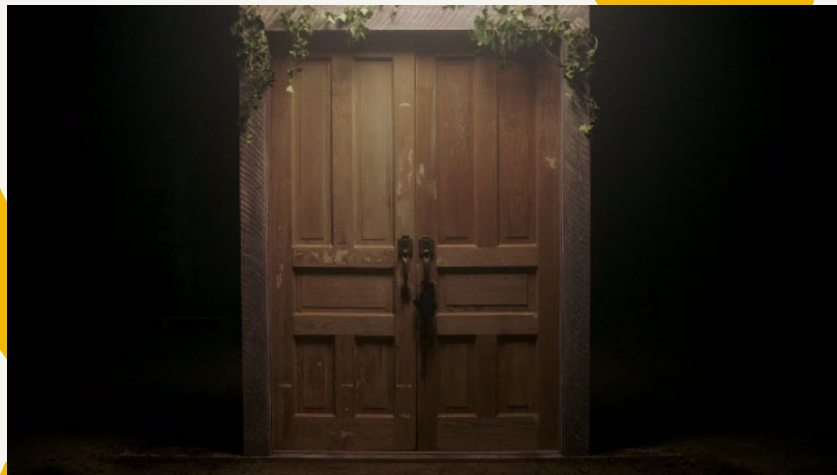


EXTRAORDINARY MOMENTS START WITH US.

In the kitchen, at the table, and around the campfire, Lodge cast iron cookware brings people together.

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LODGE MAKES COOKWARE THE RIGHT WAY.

1896. We currently operate two foundries in South Pittsburg, Tennessee, our home since the very beginning. Backed by over 120 years of experience, each piece of Lodge cookware is crafted for durability and versatility. We don't just make cookware — we make memories that last for generations.

Our American-made, seasoned cast iron cookware is perfect for beginners, and chefs, and home cooks of any skill level. It can handle any kitchen cooktop, grill, and open campfire. So go ahead and make Lodge Cast Iron part of your tradition — your food deserves it.

EXPERIENCE THE LODGE CAST IRON ADVANTAGE

Food Tastes Better

Food easily slides off the naturally nonstick cooking surface for cast iron. We start the seasoning process for you in-house to help prevent sticking the first time you cook. With each use, you'll see the performance get better and better.



Simple Clean Up

From start to finish, using cast iron is simple, straightforward, and uncomplicated. Simply wash, hand dry, and oil after every use.

Make Almost Anything

Fry bacon on the stovetop. Bake cookies in the oven. Sear steaks on the grill. Cook fish over a campfire. All in the same cast iron skillet that you can bring with you, anywhere.



No Sticky Situations

Thanks to cast iron's incredible heat retention, it's easy to get that perfect char on chicken or that coveted, flaky crust on your strawberry pie.



GET THE LODGE ESSENTIALS THAT YOUR KITCHEN DESERVES

Our family of cast iron cookware comes in a variety of styles and sizes. From small, single-serve skillets, to party-size pots and pans, we have exactly what you need for your next cooking adventure. Here's just an overview of three of our favourite products. Discover what you need, and it's time to get cooking!



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The Skillet

Cook anything from everyday basics to culinary works of art in our classic cast iron skillets.



The Grill Pan

Sear tantalizing grill marks on juicy steaks with our cast iron grill pans.



The Enameled Dutch Oven

Make hearty soups and stews or slow-cook tender meats in our versatile enameled Dutch ovens.

Make A Lodge Moment Today With This Delicious Recipe The Whole Family Will Love.

Lazy Peach Cobbler

This famously sweet dutch oven peach cobbler is so simple, we had to name it lazy. From what we've heard, there isn't a boy scout out there who hasn't baked a lazy cobbler over the fire in a cast iron dutch oven. This easy dessert is perfect for finishing off any camp meal.

Level: Beginner

Prep Time: 5-10 minutes

Cook Time: 45 minutes

Serves: 8

Cook it With Our: Camp Dutch Oven

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Ingredients:

2 30-ounce cans sliced peaches, in syrup

1 package white or yellow cake mix

1/2 stick butter

Ground cinnamon to taste

Directions

Place a 12 Inch Camp Dutch oven over 15 hot charcoal briquettes.

Pour contents of peach cans into oven. Spread dry cake mix evenly over peaches. Sprinkle cinnamon over all to taste. Cut butter into equal slices and arrange on top.

Put lid on top of the oven and place 10 hot charcoal briquettes in a checkerboard pattern on top. Bake for about 45 minutes or until done.

Spoon into bowls and add cream, ice cream or whipped cream, if desired.



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