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Why Enameled Cast Iron Discolors (& How to Fix It)

by Sarah Jampel • March 10, 2017 • 10 Comments

I treat **my Staub** better than I treat my cat. I treat both well—don't worry—but my Staub lets me cradle it and wash it and fuss over it in a way that my cat does not tolerate.

That's why I was alarmed (ashamed, even) to find discoloration—brownish, coppery mottling—on the sides and bottom of my graphite-colored cocotte. *Where had I gone wrong? Had I had not cared for it properly?* I had used it to sauté **Suzanne Goin's Genius Slow-Cooked Kale** (...five times) and to bake no-knead bread—but I certainly had not pushed it to its limits.

I scrubbed with dishwashing liquid and a sponge—but no dice. I figured that I was stuck with the stains for life.



Before and after.



Stains, before! (My Staub went toless for the second pictures.)

But the Staub gods smiled upon me and my precious pot. It just so happened that Director of Marketing for Staub, Joanna Rosenberg, told **Kristen Miglore** that this kind of marking was what happened when fats like oils and butters aren't fully cleaned off and then burn onto the sides of the pan.

The solution—which won't come as a surprise to you if you're up to date on all of **our enamel care news**—is good old **Bar Keeper's Friend**. And what a friend indeed!

I put my pot in the sink, dampened it with water, sprinkled Bar Keeper's Friend over the problem areas, and scrubbed—rather firmly—with a paper towel. In a few minutes, the stains were gone and my love for my Staub was renewed. (And the BKF worked to clean up my other scorch-bottomed pot, too.)