

Introducing the New Sportsman's Pro Cast Iron Grill™

By: [Lodge Cast Iron](#) / January 11, 2022

The original hibachi-style charcoal grill is back and better than ever! The Sportsman's Pro Cast Iron Grill has been enhanced with new design features that make it even easier to Savor the Outdoors™.



Having the gang over for a backyard BBQ or gearing up for a tailgate before the game? The [Sportsman's Pro Cast Iron Grill](#) can handle the heat. The streamlined four-piece design, with a removable ash drawer, makes for hassle-free assembly and cleanup, so you can focus on the fun. Dual air vents let you control the heat evenly as you cook. Crafted in America with iron and oil, Lodge's naturally seasoned cooking surface is ready to help you make memorable moments. And the enclosed set of [Hook & Carry Steel Handles](#) helps you maintain a secure, safe grip when you lift or maneuver the grill into another position.

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"The Lodge Sportsman's Pro Cast Iron Grill will without a doubt leave an impression with your guests. The innovative draft system helps you dial in the temperature that's right for you. The ash drawer makes cleanup a breeze, so you can focus on the feast. It's the grill you want when you're ready to elevate from amateur to professional griller. "

Kris, Chef at Lodge Cast Iron

Ready to get grilling?

New to cast iron grilling, or looking for next-level knowledge and tips? Check out these articles to get you started.

[Enhanced New Features of the Sportsman's Pro Cast Iron Grill™](#)

[8 Steps to Get You Started Using the Sportsman's Pro Cast Iron Grill™](#)



Enhanced New Features of the Sportsman's Pro Cast Iron Grill™

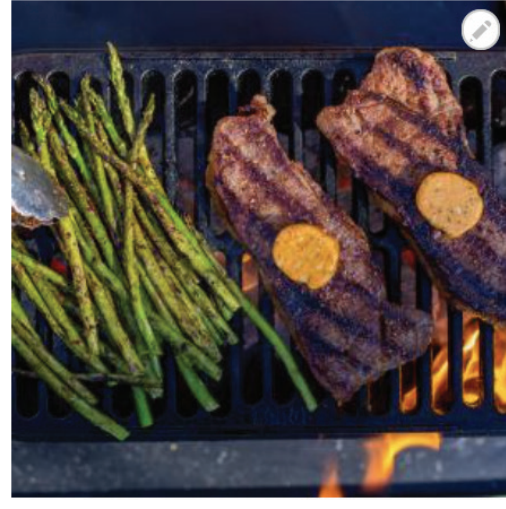
The classic hibachi-style Cast Iron Sportsman's Grill is back and better than ever! Having first joined the Lodge family of products in 1993, it soon became a fan favorite for decades. In 2021, we decided to redesign the product and address some user concerns. Renamed the Sportsman's Pro Cast Iron Grill, we've enhanced it with new features that make it even easier for you to Savor the Outdoors™.

[Read more](#) →



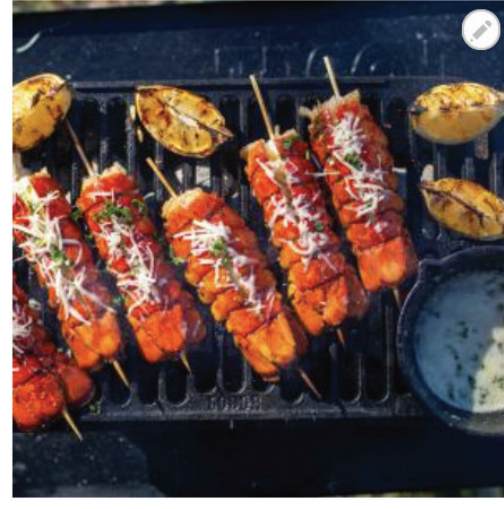
Cast Iron Grilling Recipes

Not sure what to grill for your cookout or other celebrations? Get inspired by our favorite [Sportsman's Pro Cast Iron Grill](#) recipes, below.



Grilled New York Strip Steaks with Harissa Butter

Tender and flavorful New York strip steak is mouthwateringly delicious on its own. But try taking it to the next level by amping up the flavor with Tunisian harissa seasoning—a fiery sauce that consists of an exotic mix of hot chiles, garlic, cumin, coriander, caraway, and olive oil.



Grilled Lobster Tails with Garlic Butter and Charred Lemon

With its buttery-sweet flavor and perfectly tender texture, it's no wonder that lobster enjoys perhaps the most luxurious reputation among all seafood.



Stripped Down Steak

A good sear produces deeper flavors in grilled foods, but even more importantly, it looks super cool.



Grilled Corn

These grill perfect si for your l

Accessories for the Sportsman's Pro Grill

Make the most of your Sportsman's Pro Grill with our outdoor grilling accessories.



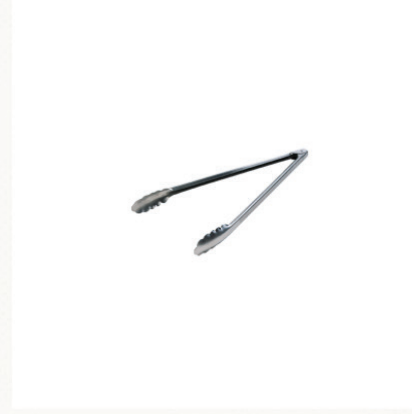
Charcoal Chimney Starter



Leather Gloves



Lodge Seasoning Spray Oil



Tongs



Get Your Sportsman's Pro Grill Today!

Start the fun at any gathering with the beloved favorite Sportsman's Pro Grill.

[Shop now](#) →

8 Steps to Get You Started Using the Sportsman's Pro Cast Iron Grill

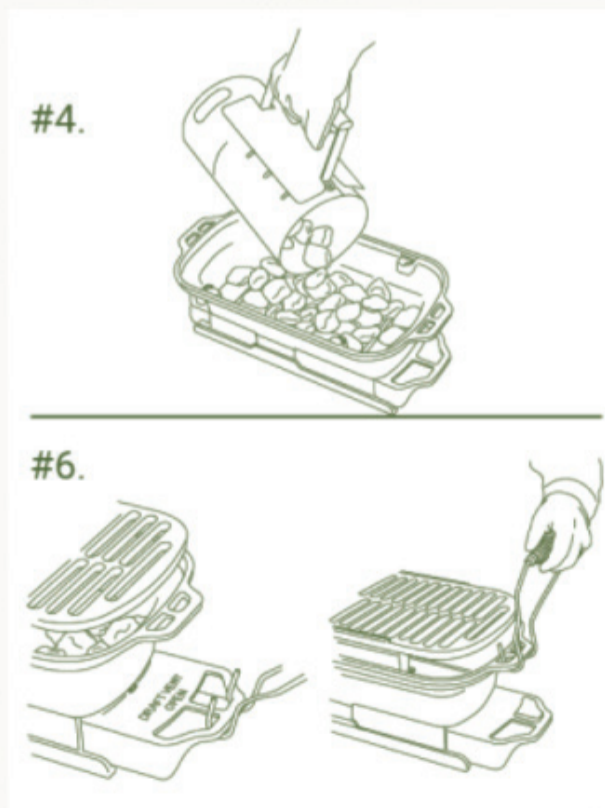
By: [Lodge Cast Iron](#) / January 28, 2022

Take savoring the outdoors to a whole new level with the Sportsman's Pro charcoal grill. Whatever the season, whatever the occasion—this grill will be the place to gather for good times and memorable meals.



Just like all our cast iron cookware, Lodge seasoned the Sportsman's Pro in our foundry, making it easy to care for and ready to use. Follow these simple steps to get grilling:

1. Place the cast iron grill on a nonflammable, heat-proof surface, such as the ground, concrete, a stone slab, an outdoor cooking table, or cinder blocks.
2. Use the two enclosed bolts to attach the grill bowl to the grill base.
3. Slide the ash drawer onto the runners inside the grill base.
4. Wearing cooking gloves to protect your hands, use a chimney starter to light the charcoal. Then pour the lit charcoal into the grill bowl.
5. Rinse off the grate, place it over the grill bowl, and allow the grill to heat up.
6. Use the 2 enclosed Hook & Carry Handles to lift the grate to add coals, maneuver the grill, and slide the ash drawer to open or close.
7. Apply oil to the grill to prevent food from sticking.
8. Cook food to your preference and enjoy!



From hamburgers and hotdogs cooked to perfection to mouthwatering steaks grilled with a superb sear, the Sportsman's Pro Cast Iron Grill delivers a wide range of crowd-pleasing favorites for generations of outdoor fun.

How to Use the Sportsman's Pro Cast Iron Grill

By: [Lodge Cast Iron](#) / January 28, 2022

With a streamlined design consisting of only four parts, the charcoal [Sportsman's Pro Cast Iron Grill](#) offers hassle-free assembly to let you get the grilling going in no time. Just like all our cast iron cookware, Lodge seasoned this grill in our foundry, making it easy to care for and ready to use.



Let's get ready to grill!

Start by placing the cast iron grill on a durable, nonflammable surface, and use the two enclosed bolts to attach the grill bowl to the base using a flathead screwdriver and an adjustable crescent wrench to keep the nuts in place. [The Sportsman's Pro](#) was thoughtfully enhanced with a removable grill grate that makes loading charcoal convenient, as well as dual air vents and an ash drawer that enable you to regulate airflow and control the heat as you cook.

Slide the ash drawer onto the runners inside the grill base, and wearing cooking gloves to protect your hands, use a chimney starter to light the charcoal.

How to Use the Chimney Starter, Pro Tip: Fill the chimney starter with coals, and place it inside the grill bowl of the Sportsman's Pro. It will contain any ash, protect surfaces, and preheat the grill. Then pour the lit charcoal into the grill bowl once the charcoal has begun to gray over (this should take approximately 10 minutes).

If you're lighting coals directly in your Sportsman's Pro, adjust the ash drawer to the open position. This will allow maximum airflow to help the coals ignite more evenly.



How to Adjust the Draft, Pro Tip: When it comes to adjusting the draft, remember that the more oxygen that enters, the hotter the fire will be. Leave the air vents wide open when cooking quick-sear foods like thinner steaks, pork chops, and hearty fish that require high heat above 450° F. For burgers, brats, veggies, and thicker cuts of meat, leave the vents halfway open to achieve a medium-high heat of 375° F to 425° F. Keep the vents mostly closed at temperatures between 300° F and 375° F for toasting bread and lowering the heat on thicker cuts of meat to achieve the desired internal doneness.

How to clean and store the Sportsman's Pro Cast Iron Grill™

By: [Lodge Cast Iron](#) / January 28, 2022

For most people, the only aspect of grilling they don't enjoy is the thought of the cleanup that follows. But with the [Sportsman's Pro](#), it's easy to make sure you're all set for the next gathering by cleaning and storing it properly to ensure a spotless, rust-free grill for generations to come. Just follow the tips below:



Step 1:

Let all the grill parts cool before handling! Use tongs to shuffle the dead coals to drop as much ash as possible into the ash drawer before emptying it to make the process less messy.

After each use, slide out the ash drawer to empty the coals into a safe area, such as a fire pit or a nonflammable metal trash bin. Then use a dry brush to sweep away any remaining ash from the cast iron.



Step 2:

Use hot water and a nylon scrub brush or scrubber to hand wash the grill grate cooking surface.

Step 3:

Dry promptly with a lint-free cloth or paper towel, and apply a thin layer of oil to the entire cooking surface.



Step 4:

Voilà! You've cared for your grill, so it's all ready for the next occasion.

Always store your grill in a dry place, preferably indoors. If kept in a moisture-heavy environment, the Sportsman's Pro Cast Iron Grill can rust.

“While the grill is still hot, loosely crumple some aluminum foil. Using a pair of tongs, rub the aluminum foil over the grill grate to remove any food residue. Lightly coat a paper towel in cooking oil and rub the grate, using the same method. Your Sportsman's Pro Cast Iron Grill will be spick-and-span when you're ready to cook again. “

Kris, Chef at Lodge Cast Iron

Check out some cleaning solutions and accessories!

Make the most of your Sportsman's Pro Grill with our outdoor grilling accessories.



Chainmail Scrubbing Pad



Leather Gloves



Lodge Seasoning Spray Oil



Tongs



Get Your Sportsman's Pro Grill Today!

Start the fun at any gathering with the beloved favorite Sportsman's Pro Grill.

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Which Lodge Cast Iron Grill is Right for You?

By: [Lodge Cast Iron](#) / January 28, 2022

Lodge offers two cast iron charcoal grills with distinctive personalities and unique features. Learn more about them to find the one that's right for you.



The Kickoff Grill

Did someone say celebrate? Grab the [Kickoff Grill](#) to kick off the weekend, use on your next vacation, or to christen the first game of the season. This portable cast iron grill brings the fun to any gathering. Made of two pieces of cast iron that require no assembly, its easy-to-use design allows you to simply twist to adjust the draft as you cook. The cooking surface has a 12 inch circumference.



This Grill Is Perfect for You If:

- You're looking for a portable cast iron grill that travels easily with you to wherever the party is.
- You need a grill with smaller dimensions to better fit your current storage situation.
- You're new to the world of cast iron.

"The Kickoff Grill is ready to tackle any of your outdoor grilling needs. Its adjustable draft system makes pivoting from hot-and-fast to low-and-slow a game-time decision. I know this grill will become the all-star at your next family gathering or weekend away."

—Kris, Chef at Lodge Cast Iron

The Sportsman's Pro Cast Iron Grill

Having the gang over for a backyard BBQ, or gearing up for a neighborhood Fourth of July feast? The [Sportsman's Pro](#) is a rugged, hibachi-style grill can handle the heat. The four-piece design, with a removable ash drawer, makes for hassle-free assembly and cleanup, so you can focus on the fun. Dual air vents let you control the heat as you cook. The cooking surface measures 19.38 x 9.69 inches.



This Grill Is Perfect for You If:

- You're looking for a larger, heavy-duty cast iron grill.
- You appreciate the convenience of an easy-care grill that makes adding charcoal and cleaning up so simple.
- You're a cast iron aficionado.

"The Sportsman's Pro will without a doubt leave an impression with your guests. The innovative draft system helps you dial in the temperature that's right for you. The ash drawer makes cleanup a breeze, so you can focus on the feast. It's the grill you want when you're ready to elevate from amateur to professional griller."

—Kris, Chef at Lodge Cast Iron

Whichever Lodge grill you choose, you can't go wrong. Both the [Kickoff Grill](#) and the [Sportsman's Pro Cast Iron Grill](#) are crafted in America with iron and oil, plus a naturally seasoned cooking surface. Get ready to savor the outdoors and cook up some unforgettable memories!

Enhanced New Features of the Sportsman's Pro Cast Iron Grill

By: [Lodge Cast Iron](#) / January 28, 2022

The classic hibachi-style cast iron Sportsman's Grill is back and better than ever! Having first joined the Lodge family of products in 1993, it soon became a fan favorite for decades. We've enhanced The Sportsman's Pro with new features that make it even easier for you to Savor the Outdoors™.



An innovative, streamlined design

Formerly consisting of six pieces, the [Sportsman's Pro](#) has a streamlined four-piece design (grill base, grill bowl, ash drawer, and grill grate), has a larger cooking surface, and is easier to move about with fewer moving parts. All you need to attach the four enclosed bolts to the grill bowl is a flathead screwdriver and an adjustable crescent wrench. Use the two enclosed Hook & Carry Handles to lift the grate to add coals, maneuver the grill, and slide the ash drawer to open or close.

Removable grill grate and ash drawer

The removable grill grate makes loading charcoal convenient. The slide-out ash drawer provides an easy and safe update to the draft door construction of the Classic Sportsman's Grill. The drawer glides on rails for smooth removal of ash and easier cleanup. And according to Lodge's in-house Chef Kris, being able to add coals and remove debris so efficiently ultimately means "you can feed folks faster."



Dual air vents

Dual air vents on each side of the grill create a cross-draft that enables you to regulate airflow and control the heat more evenly as you cook from edge to edge of the grill. When it comes to adjusting the draft, remember that the more oxygen that enters, the hotter the fire will be. Leave the air vents wide open when cooking quick-sear foods such as thinner steaks and pork chops; halfway open for burgers, brats, and thicker cuts of meat; and mostly closed for toasting bread and lowering the heat on thicker cuts of meat to achieve the desired internal doneness.



The Sportsman's Pro is thoughtfully crafted to create a great outdoor experience. My favorite feature is the sliding ash drawer, which features two important benefits: It allows you to adjust the two-vent system, which provides a nice, evenly heated cooking surface. And removing the drawer to empty the ash after cooking couldn't be simpler!"