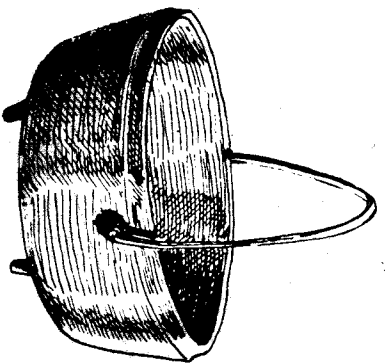


DUTCH OVEN COOKING

Dutch ovens are versatile, easy to cook in and simple to clean. Uses include frying, baking, roasting, steaming, stewing and simmering. Just about any food can be adapted to Dutch oven cooking. A couple of ovens and a supply of charcoal provide a way of cooking during power outages. Dutch ovens can be used at any time of the year with great success.

The selection of the right size oven depends on the kinds of food you want to cook and the number of people you wish to serve. A four quart (10") oven will make 2-12 main dish servings. An eight quart (12") oven will serve 8-25 main dish servings.

Do not use soap inside the oven, the particles will seep into the pores of the metal and come out again at your next oven use. The best way to clean it is to put hot water into the oven and replace it on the fire, bringing the water almost to a boil. Remember to only add hot water to a heated oven because the temperature change might cause the oven to crack. Then, using a plastic scrubber, gently scrub the remaining food from the oven sides and bottom. Do not use metal or steel wool, since this will scratch and remove your seasoning.



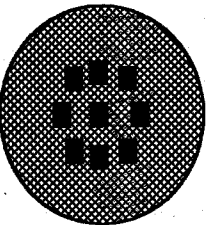
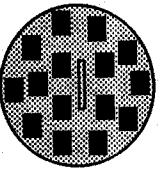
ESTIMATING TEMPERATURES

Use the chart below to determine the amount of briquettes needed to achieve a baking temperature of 325 degrees.

"Top heat" refers to the number of briquettes placed on the Dutch oven's lid; "Bottom heat" refers to the number of briquettes placed under the oven. Two briquettes provide 20-25 degrees of heat so to modify the temperature to 350°, add one more on top and one more on the bottom. Subtract one on top and bottom for 300 degrees.

Oven Size	5"	8"	10"	12"	14"	16"
Top heat	8	11	13	15	17	19
Bottom heat	3	5	7	9	11	13

When placing briquettes, form a consistent pattern. This allows for even distribution of heat. Charcoal bunched together can burn food. Ashes decrease efficiency. Carry a whisk broom to dust off the old ashes when they inhibit heat, or use them to lower the temperature when needed.



Placement of charcoal on lid and drum for a 12" Dutch oven to achieve a 325° temperature.

SEASONING

Your Dutch oven must be seasoned before use. Seasoning bakes oil into the ovens surface, keeping out moisture and creating a stick proof surface to make clean-up easier.

Scrub the lid and oven in hot water and mild soap. Use a plastic scrubbing pad. Rinse in clear, hot water and dry completely.

Coat the inner and outer surface with a thin layer of cooking oil. Absorb any excess oil with a paper towel.

Place the pieces separately in a conventional oven or gas barbecue grill, with the pot upside down. Heat to 350 for 30-45 minutes.

Remove both pieces from the oven and coat with another thin layer of oil. Continue baking for another 30-45 minutes.

Repeat this step a minimum of 5 times. Finally, turn off the heat and let the Dutch oven sit over night or until cool. If the surface is sticky, bake for another 30-45 minutes. Sticky surfaces eventually turn rancid.

Keep in mind, seasoning produces smoke. Using a gas barbecue grill will bring the smoke outdoors.