



Dutch Oven – Tips & Tricks

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Needed Tools

- **Camp dutch oven (legs on base and edge on lid)**
- **Tongs (for adjusting coals)**
- **Gloves or heavy duty oven mitt**
- **Paper towels**
- **Lid lifter**
- **Vegetable oil regular or spray on**
- **Charcoal and matches or lighter**



Getting Started

- **Prepare your cooking area**
- **Start coals 15 minutes ahead of cooking**
- **Always apply a light coating of vegetable oil or cooking spray to the cooking surfaces**



Oven Temps & Coals

- **Determine oven temp you need to cook your meal**
- **350F is the typical temp for dutch oven cooking**
- **TO determine how many coals you need double the size of your dutch oven, ie...12 inch, you will need 24 coals**
- **If you have a “deep” oven increase coals by 2-4 (on top).**



Place Coals

- **Place coals**
- **For baking place 1/3 coals on bottom in a random circle pattern and 2/3 of the coals on top in a random checkerboard pattern**
- **For frying or sautéing place all the coals on the bottom**



Keep In Mind...

- **Dutch oven cooking is not a “set it and forget it” type of cooking**
- **Every 15 minutes rotate you dutch oven, base $\frac{1}{4}$ turn counter clockwise and the lid $\frac{1}{4}$ turn clockwise**

