

# DUTCH OVEN 101



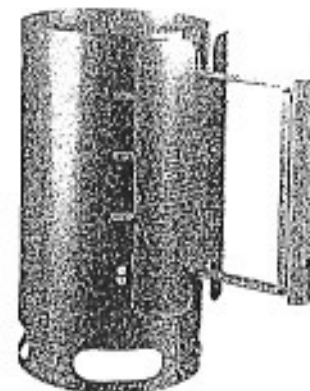


Using and Taking Care Of Your Seasoned  
Lodge Cast Iron Camp Dutch Oven

## Let's Talk About Fuel - Choosing and Lighting

Wood was the traditional fire source for cooking outdoors. Today we have charcoal briquettes. Whether a novice or a champion camp oven chef, charcoal briquettes offer easier and better heat control. With each passing year, state and national parks place more restrictions on gathering wood and building open fires. All are really good reasons that *Camp Oven Cooking 101* will teach the charcoal briquettes method. Use a really good quality charcoal but not a pre-treated, fast start charcoal. This is no time to get cheap. Quality charcoal will burn longer and more consistently, and make the difference between a great meal and a meal that is burned or raw!

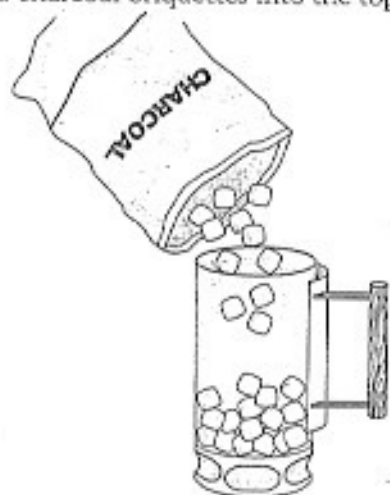
For those of you who have over-doused your charcoal with lighter fluid to light your charcoal grill, there is only one thing to say - DO NOT. It will make your charcoal burn too fast. A small amount of lighter fluid combined with the handy gadget pictured below is the way to get charcoal hot. If you have never seen a charcoal starter before - take heed. You will learn to love it.



## Using a Charcoal Chimney Starter

1

Load charcoal briquettes into the top of the starter.



2

Crinkle a piece of newspaper and insert into the large opening on the bottom of the starter. Light the newspaper with a match and zap – hot coals in about 15 minutes.



### NOTE:

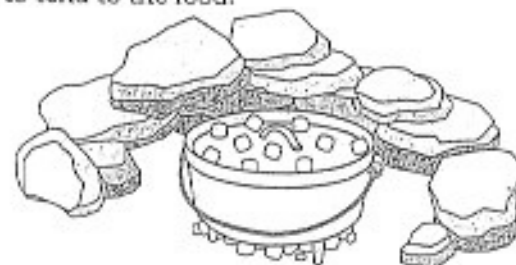
If you are cooking something that takes longer than 45 minutes, you will need to keep adding hot coals to your oven. A charcoal starter is invaluable for keeping a stash of hot coals on hand.

## Getting Ready to Cook!

1

### Preparing your cooking area

Choose a cooking site with as much wind shelter as possible. Create a wind break so that the direction of the wind is at your face. You can use patio stones, brick, concrete block or stones to create a wind break. You can also use a Camp Oven Cooking Table which will raise the cooking surface up off the ground making it easier to tend to the food.



Wind Break Using Stone



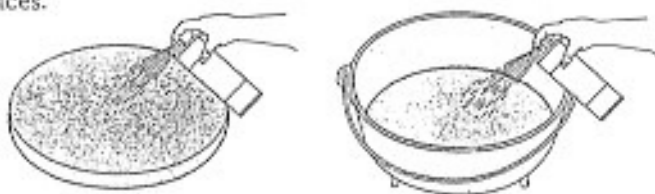
Camp Oven Cooking Table

Grab a cooler of your favorite beverage and make plenty of room for friends. Just as everyone gathers in the kitchen in a home, everyone gathers around the camp oven cook.



### Preparing your Camp Oven for cooking

Start your coals about 15 minutes ahead of cooking. As your coals are getting hot, prepare your ingredients. To prepare the oven, apply a light coat of vegetable oil or cooking spray to the cooking surfaces.



Apply an even coat of vegetable oil to both the inside of the oven (Bottom and walls), and to the underside of the lid



### Determine your cooking temperature

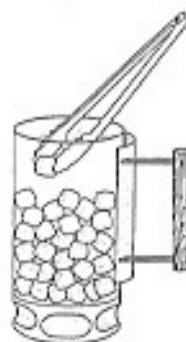
Most cooking in a camp oven is done at 350°F. To determine the amount of coals required to produce a 350°F oven, just double the diameter of your oven. If you are using a 12 inch oven, you will need 24 coals, while a 14 inch oven will require 28 coals, and so forth. If you are using a "deep" oven, add 2-4 more coals.

		Baking Temperature Chart						
		Oven Temperature						
		325°F	350°F	375°F	400°F	425°F	450°F	
Oven Size	8"	Total Briquettes	15	16	17	18	19	20
		Top / Bottom	10/5	11/5	11/6	12/6	13/6	14/6
	10"	Total Briquettes	19	21	23	25	27	29
		Top / Bottom	13/6	14/7	16/7	17/8	18/9	19/10
	12"	Total Briquettes	23	25	27	29	31	33
		Top / Bottom	16/7	17/8	18/9	19/10	21/10	22/11
	14"	Total Briquettes	30	32	34	36	38	40
		Top / Bottom	20/10	21/11	22/12	24/12	25/13	26/14
	16"	Total Briquettes	37	39	41	43	45	47
		Top / Bottom	25/12	26/13	27/14	28/15	29/16	30/17

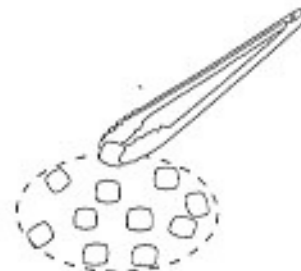


### Placing the charcoal briquettes

Divide by 3 the number of briquettes required (using chart on previous page). Then place one-third of the briquettes randomly around the bottom of the oven. Place two-thirds of the briquettes in a checkerboard pattern on the lid. Therefore, if you are using a 12 inch oven and 24 coals, then 8 coals would ring the bottom of the oven and 16 coals would be evenly spaced around the lid. If you are using a "deep" oven, the extra 2-4 coals would go on the lid.



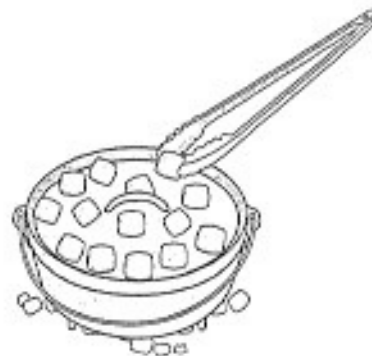
Using tongs remove hot coals from charcoal starter



Place one-third of the coals in a random ring pattern under the bottom of the oven



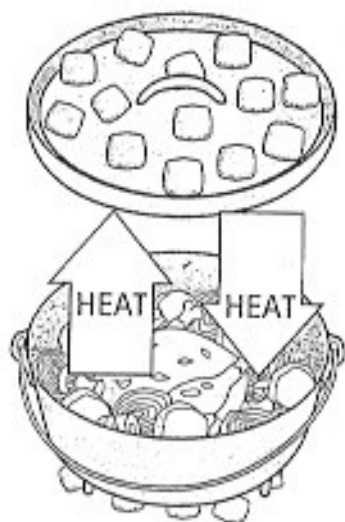
Set the oven over the bottom coals



Place two-thirds of the coals in a random checkerboard pattern on the lid

## Why are twice as many coals on the lid?

Remember Physics 101 – HEAT RISES. Therefore, more coals are needed on the lid to put the correct amount of heat into the oven from above and fewer coals are needed to put the correct amount of heat into the oven from the bottom. As well, too many coals on the bottom of the camp oven will cause your food to burn.



Each briquette increases (or decreases) the oven temperature about 10°F. Ash accumulation decreases the efficiency of the coals. Use a whiskbroom to brush ash away from the top and bottom.



## A few more things you need to know.

With friends around and beverage in hand, **TEND YOUR FOOD.** This is not a "set it and forget it" process, but that's what makes it fun.

You will have to remove the lid occasionally. Plan a place to put it that won't contaminate the cooking surface of the lid with dirt or grass. A lid stand is handy to have, but a couple of clean rocks will also serve the purpose. **CAUTION:** Removing the lid too often may extend cooking time, and cause uneven heat distribution.

### Checking your food and rotating the camp oven and lid

To maintain an even oven temperature and prevent "hot spots", lift and rotate the oven 1/4 turn every 15 minutes. Then rotate the lid 1/4 turn in the opposite direction. You will find that a pair of welding gloves and a lid lifter will be necessary tools for camp oven cooking.



Rotate oven 1/4 turn  
counter clockwise



Rotate lid 1/4 turn  
clockwise

Check your food occasionally to be sure that it is not cooking too fast – or not fast enough. When moving the lid, take some care or your food will be flavored with ashes.

If it is necessary to add or remove briquettes, do so in the same proportions on the top and bottom.

If the food you are cooking is going to take a while, new coals will have to be added every 45-60 minutes. The wind conditions and the brand of charcoal will cause the time to vary. Watch your food, and when the cooking process slows, it's time to add some new coals and remove spent coals and ashes.

To fry or sauté in your camp oven, all the coals will be on the bottom. Just like frying in your kitchen, more bottom heat is required. Some recipes will call for sautéing some ingredients and then adding the remainder to cook. First you'd put all the coals on the bottom to sauté. When the remaining ingredients are added and the lid is in place, move the necessary coals from the bottom to the top, keeping the one-third/two thirds rule.

When your food is ready, keep a few coals under the oven and on the lid to keep it warm until ready to serve.

With a little practice, you will be cooking like a camp oven pro.

## Properly cared for cast iron cookware will last more than a lifetime.

Here are some tips on maintaining your cookware for generations to enjoy.

### Cleaning

After cooking in your cast iron cookware, clean the utensil with hot water and a stiff brush. Never use harsh detergents to clean iron as it will remove the seasoning. Avoid putting very hot cast iron into cold water. The resulting thermal shock can cause it to warp or crack.

Towel dry your cast iron thoroughly. While the utensil is still warm from the hot water wash, immediately wipe a light coat of cooking spray or vegetable oil on all of the interior and exterior surfaces.

### Storage

Store your cast iron in a cool, dry place. Folded paper towels should be placed between the lid and the utensil to allow air to circulate. Place a few paper towels inside the oven.



### Metallic Taste or Signs of Rust

If you notice a metallic taste or your cookware shows signs of rust simply wash the cookware with soap and hot water, scour off the rust, and reseason the cookware (see following page).

## Seasoning Your Cast Iron Cookware

If you have purchased Lodge Original Finish Cast Iron or if your Lodge Logic Seasoned Cast Iron Cookware requires reseasoning due to lack of proper care...here's how to do it:

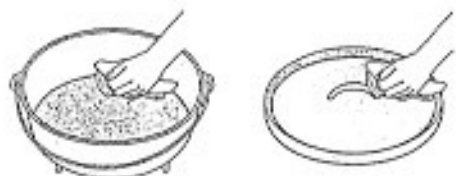
1

Pre-heat the oven to 350°F (if you have three racks remove one prior to pre-heating.) Wash the camp oven with hot, soapy water and a stiff brush.



2

Rinse and towel dry completely.



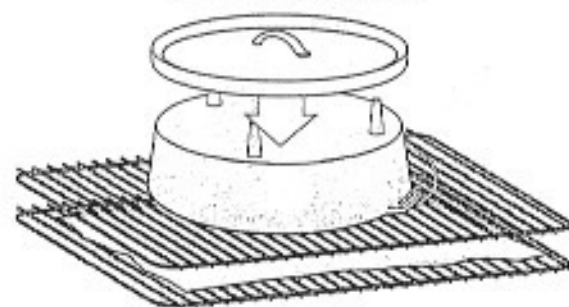
3

Spread or spray a thin coat of melted solid shortening or spray-on vegetable oil all over the entire surface of the pan, including handle and exterior surfaces.

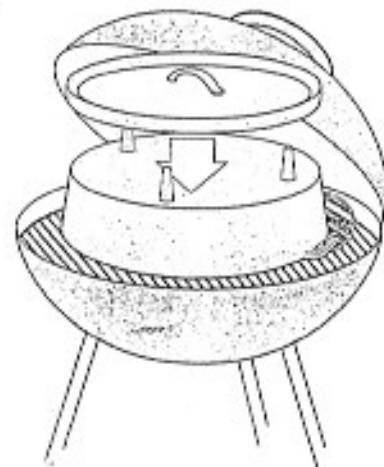


4

Lower both your oven racks to the two bottom positions. Line the lower rack with aluminum foil (to catch drippings), and place the camp oven upside down on middle rack of oven and bake for 1 hour. Place the lid beside the oven on the same rack. If the lid will not fit you can simply place the lid on top of the camp oven legs. Turn the oven off leaving the cookware in the oven until cool.



Some of the larger camp ovens may be too large for your oven. In this case you can follow steps 1 through 3 and place the oven upside down on your grill with the lid on the camp oven legs. Place the grill lid over the oven and grate and remove when the cookware turns dark. Allow to cool.



For questions regarding use and care of Lodge Cast Iron cookware you can contact customer service at (423) 837-7181, or visit our website at [www.lodge.mfg.com](http://www.lodge.mfg.com).