

Dutch Oven Baking Temperature Chart

		Temperature Chart					
Oven Size		325F	350F	375F	400F	425F	450F
8"	Top	10	11	11	12	13	14
	Bottom	5	5	6	6	6	6
10"	Top	13	14	16	17	18	19
	Bottom	6	7	7	8	9	10
12"	Top	16	17	18	19	21	22
	Bottom	7	8	9	10	10	11
14"	Top	20	21	22	24	25	26
	Bottom	10	11	12	12	13	14
16"	Top	22	24	24	27	28	30
	Bottom	12	12	13	13	14	14

Use only premium quality commercial charcoal [Kingsford charcoal]. Experience using local wood to make coals or to build fires directly on top of Dutch ovens shows that it is difficult to obtain reproducible results. Charcoal of poor quality can also make the task more difficult. Use a charcoal-starting chimney to get the charcoal well lit. When all of the coals are well started [light gray all over] put briquettes onto aluminum foil covered dry, cleared ground and place the Dutch oven over them. If working on wet or snow covered ground, clear the snow or ground cover to bare dirt, and place a small piece of corrugated metal on the ground to keep the charcoal dry and hot.

Charcoal Preparation

- ◆ Buy Kingsford charcoal; the other stuff does not burn reproducibly.
- ◆ Fill one charcoal-starting chimney with charcoal for each Dutch oven and place on fire grate above a roaring fire. For each 3 to 5 cans, light one additional can. I.e., for 5 Dutch ovens, prepare 6 charcoal cans.
- ◆ When most of the briquettes show some light gray color, the charcoal is ready to be used.