

Dutch Oven Tools

- Dutch oven
- Lid lifter
- Gloves/ hot pads
- Lid stand
- Charcoal
- Chimney
- Coal tongs
- Cooking surface (bricks, metal table)
- Food tools (stirrers, tongs, forks, knives)

Heat!

Oven Size/Temperature	325	350	375	400	425	450
8"	13-16	15-18	17-19	18-20	19-21	20-23
10"	18-21	20-23	23-25	24-26	25-28	27-30
12"	22-25	25-28	27-29	28-32	30-33	33-36
14"	27-31	30-33	32-35	35-38	38-41	40-43

Use the lower number in hot, clear weather, the higher number on cold, windy days.

- For most cooking/baking, put 1/3 of the coals below and 2/3 on the lid.
- For Roasting, put 1/2 of the coals below, and 1/2 above.
- For browning, sauteing, simmering, put all the coals below.

Dutch Oven Combo Chili

12" dutch oven
20+ coals underneath

The essential ingredients

1lb ground beef or other beef
2-3 medium onions
3 cans beans with liquid (Or pre-soaked bagged beans)
2 cans tomatoes with liquid
4-8 cups water or chicken broth (depending on how much liquid is with the beans and the tomatoes)
1/2 cup corn masa harina or crushed tortilla chips (for thickening at the very end).

The other things I often add (you can add whatever you like)

2 tbsp garlic
1-2 jalapeno peppers, cored and seeded, chopped
2-3 bell peppers
Liberal amounts of
Parsley
Cilantro
Salt
Pepper
cumin
cinnamon

Other things you could add

Celery
Crushed red peppers
lemon juice
Brown sugar
Barbecue sauce
Molasses

This is a great dump meal, basic dutching. But you can also do it in a couple of steps. The first step would be to brown the meat and sautee the onions and garlic, and then add the other ingredients. I add it and let it simmer for about an hour and a half.

Irish Soda Bread

10" Dutch oven

10 coals below

20 coals above

2 Full Cups of All Purpose Flour

1 tsp. Salt

1 Slightly Heaped tsp. Cream of Tartar

1 Heaped tsp. Baking Soda

1 Cup (Full 1/2 Pint carton) of Buttermilk

Light the coals and let them get mostly white. Spread a thin layer of oil on the inside of the Dutch oven. Set the Dutch oven on 10 coals and put about 20 coals on the lid. Let it heat, empty, for 15 minutes.

Mix ingredients in a bowl, in order. Once the buttermilk is mixed and stirred in, work quickly. Mix the dough, but don't knead.

Shape into a disc, about 8" in diameter, and 2" high. Slice the top in a cross (quarters) or into sixths.

Set the bread dough disc into the dutch oven and quickly reclose the lid. After 10-15 minutes, rotate the Dutch oven a quarter turn, and turn the lid a quarter turn, to prevent burns and hot spots. Lift the lid briefly and insert a short-stemmed thermometer.

After another 10-15 minutes, check the bread. If the thermometer reads 170-180, the bread is done. Remove it and let it cool on a wire rack. Serve with butter and honey.