



# DUTCH OVEN

## OUTDOOR COOKING GUIDE

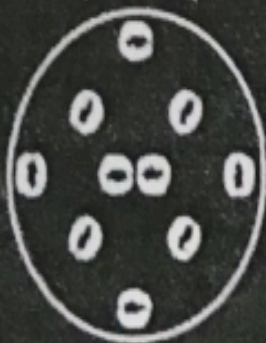
### NUMBER OF BRIQUETTES NEEDED TO ACHIEVE DESIRED TEMPERATURE

TEMPERATURE	8" OVEN		10" OVEN		12" OVEN		14" OVEN		16" OVEN	
	TOP	BOTTOM	TOP	BOTTOM	TOP	BOTTOM	TOP	BOTTOM	TOP	BOTTOM
325°	10	5	13	6	15	7	20	10	25	12
350°	11	5	14	7	17	8	21	11	26	13
375°	11	6	16	7	18	9	22	12	27	14
400°	12	6	17	8	19	10	24	12	28	15
425°	13	6	18	9	21	10	25	13	29	16
450°	14	6	19	10	22	11	26	14	30	17

### BRIQUETTE PLACEMENT AND COOKING STYLES

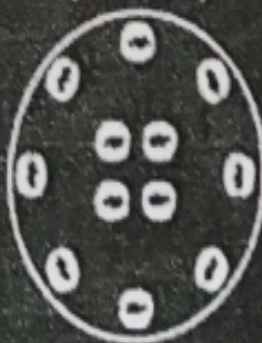
#### ALL PURPOSE OVEN

(cobbler, bbq meat, potatoes, etc.)



#### BROILING

(london broil, steak, pork chops, etc.)



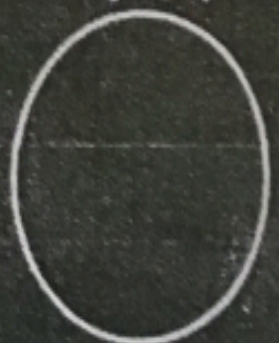
#### BAKING

(pizza, bread, desserts, etc.)



#### FRYING OR SIMMERING

(stew, beans, chicken, doughnuts, etc.)



Spread top coals evenly and bottom coals near outer edge

All coals go on top

Spread top coals evenly and bottom coals near outer edge

All coals go on bottom