

DUTCH OVEN COOKING - COOKING STYLES & MEASUREMENTS

From the Dutch Oven Cookbook, by Mike Audleman, c. 1995

4. Tips on Cooking – How to set the cooking temperature

Enough about the oven and on to what you can do with it! You can also figure that each charcoal briquette is worth about 25 degrees Fahrenheit. 20 coals will give about 500 degrees.

4.A Techniques

ROASTING:

The heat source should come from the top and bottom equally. Coals should be placed under the oven and on the lid at a 1 to 1 ratio.

BAKING:

Usually done with more heat from the top than from the bottom. Coals should be placed under the oven and on the lid at a 1 to 3 ratio, having more on the lid.

FRYING, BOILING ETC:

All of the heat should come from the bottom. Coals will be placed under the oven only.

STEWING, SIMMERING:

Almost all heat will be from the bottom. Place the coals under and on the oven at a 4 to 1 ratio with more underneath than on the lid.

THE LID:

The lid can be placed on the fire or stove upside down and used as a skillet or griddle. Using the lid in this fashion, you can make virtually error free pancakes and eggs that don't run all over. This is because most lids are shaped like a very shallow bowl so things naturally stay in the center, even if the lid is not level.

4.B. Measurements

Here are common abbreviations in recipes:

oz - Ounce tsp - Tea Spoon
lb - Pound Tbs - Table Spoon
pt - Pint c - Cup (8 oz)
qt - Quart pkg - Package
gal - Gallon

Here are a few measurement conversions you may need:

1 Tbs = 3 tsp 1 Stick Butter = 1/4 lb or 1/2 c or 8 Tbs
2 Tbs = 1 oz
1/4c = 4 Tbs 1 lb bread loaf = About 17 slices
1/3c = 5 1/3 Tbs 1 1/4 lb loaf = About 20
1/2c = 8 Tbs 1 1/2 lb loaf = About 23
1 c = 8 oz
1 qt = 4 c
1 gal = 4 qt
2 c = 1 pt
Stick butter
Bread loaf, 1-1/4 lb loaf and 1-1/2 lb