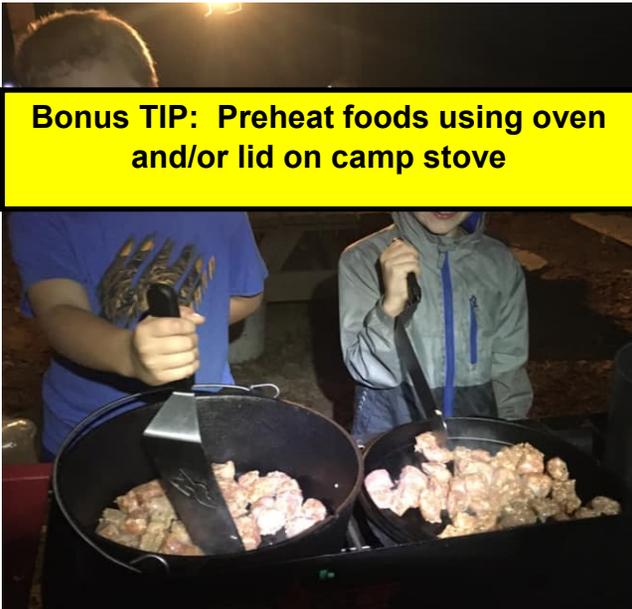


Bonus TIP: Preheat foods using oven and/or lid on camp stove



Bonus TIP: Stack ovens to increase cooking area while using ring method.

Bonus TIP: Make DIY Oven Liners

Cut square parchment. Fold into fourths. Hold inside corner and fold edges in 2-3x. Cut excess from top. Place point of folded paper in center of oven and crease.



Pizza



Lava Cake



Baked Ziti



Quiche



Mountain Man Breakfast Casserole



Cobbler



Jonathan Elam

Cub Scout Pack 802

Intro to Dutch Oven Cooking

Trainers EDGE: 1 February 2020



Process Overview (Explain):

1. Assemble tools
2. Assemble ingredients
3. Light coals
4. Distribute coals
5. Check food while cooking
6. Replenish coals
7. Check for food doneness
8. Remove oven from heat
9. Eat and enjoy/Prepare for cleanup
10. Cleanup



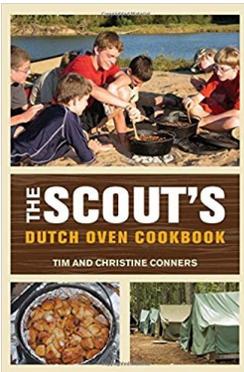
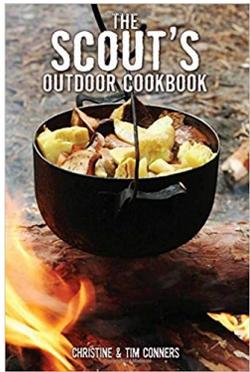
Cub Scout Pack 802
Grove Presbyterian
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Dutch Oven Cooking Steps (Demonstrate)

1. Assemble Tools

- Dutch Oven
- Charcoal
- Chimney starter
- Newspaper
- Matches or lighter
- Tongs
- Cooking surface
- Aluminum foil
- Parchment paper
- Heat resistant gloves
- Lid lifter
- Trivet/lid stand
- Brush/broom
- Coarse salt

2. Assemble Ingredients



TIP: Use an oven liner to ease cleanup

3. Light Coals

- Flip chimney over and fill bottom with loosely crumpled newspaper
- Fill chimney with desired number of coals
- Light paper on fire with match or lighter
- Coals are ready to cook once flame has reached the top and coals have a light



4. Distribute Coals

WARNING: Use gloves and tools when handling hot coals ovens

TIP: Use foil on cooking surface

General purpose baking temperature chart

Oven Size	325 Deg	350 Deg	375 Deg
10"	T: 13 B: 6	T: 14 B: 7	T: 16 B: 7
12"	T: 16 B: 7	T: 17 B: 8	T: 18 B: 9
14"	T: 20 B: 10	T: 21 B: 11	T: 22 B: 12

TIP: When in doubt use the ring method

- The ring method is a simpler way to achieve baking temperatures of about 350 regardless of oven size.
- Place enough coals around the circumference of oven to line the top and bottom edges.
- 12" oven requires ~15 top & 9 bottom



TIP: Remove extra coals from chimney

5. Check food while cooking (~5-10min)

TIP: Brush ash away from lid edge

- Use lid lifter to lift lid
- Check for burning or uneven cooking

TIP: Rotate lid/oven to avoid hot spots

6. Replenish coals (if required)

- Coals will shrink as they burn down. Supplement additional coals to maintain ring.
- Use tongs to rearrange coals

7. Check for food doneness

- Remove lid and check on food
- Rest lid on trivet or stand

8. Remove oven from heat

- Oven will remain hot
- Food will continue to cook after removal

9. Eat and enjoy food/Prepare for cleanup

- Remove food from oven
- Dispose of parchment paper liner
- Use residual oven heat to warm rinse water

10. Cleanup

- Rinse out oven with warmed water
- If food is stuck, scrape gently with utensil
- Once oven is clean, wipe with light oil coat

TIP: Scrub with coarse salt and oil