

BAKING TEMPERATURES FOR DUTCH OVEN COOKING

The following chart includes information from **Lodge Cast Iron** showing the number of briquettes recommended for the top and bottom of your Dutch oven to achieve desired temperature:

DUTCH OVEN SIZE	TEMPERATURE					
	325°	350°	375°	400°	425°	450°
8"	10 - top 5 - bottom Total - 15	11 - top 5 - bottom Total - 16	11 - top 6 - bottom Total - 17	12 - top 6 - bottom Total - 18	13 - top 6 - bottom Total - 19	14 - top 6 - bottom Total - 20
10"	13 - top 6 - bottom Total - 19	14 - top 7 - bottom Total - 21	16 - top 7 - bottom Total - 23	17 - top 8 - bottom Total - 25	18 - top 9 - bottom Total - 27	19 - top 10 - bottom Total - 29
12"	16 - top 7 - bottom Total - 23	17 - top 8 - bottom Total - 25	18 - top 9 - bottom Total - 27	19 - top 10 - bottom Total - 29	21 - top 10 - bottom Total - 31	22 - top 11 - bottom Total - 33
14"	20 - top 10 - bottom Total - 30	21 - top 11 - bottom Total - 32	22 - top 12 - bottom Total - 34	24 - top 12 - bottom Total - 36	25 - top 13 - bottom Total - 38	26 - top 14 - bottom Total - 40

Approximate serving sizes per Dutch oven (some people may eat more than others):

<u>Oven Size</u>	<u>Persons Served</u>
8"	1-2
10"	4-7
12"	12-14
12" deep	16-20
14"	16-20
14" deep	22-28

Baking temperatures taken from cookbooks sometimes refer to them as "Slow", "Moderate", "Hot", or "Very Hot" ovens. Those terms normally reflect the following temperatures: "Slow" - 250° to 350°; "Moderate" - 350° to 400°; "Hot" - 400° to 450°; and "Very Hot" - 450° to 500°.

For an easy-to-remember method to achieve a desired temperature, you could try the following method:

Check the size of your Dutch oven and using that number, take three less briquettes for the bottom and add three for the top. For example: with an 8" Dutch oven you would place 5 briquettes on the bottom (8 minus 3 equals 5) and 11 briquettes on the top (8 plus 3 equals 11.) This works for most Dutch ovens.

To increase the temperature of your Dutch oven by approximately 25 degrees, add one briquette to the top and one briquette to the bottom. To lower the temperature 25 degrees should your Dutch oven be cooking too fast, remove one briquette from the bottom and one from the top. Adjusting the temperature of your Dutch oven is as easy as adding or removing briquettes.