

Cooking\_Temperatures\_2004.txt

If you are going to cook outside, start your wood 30-45 mins before you want to cook so there will be coals. Apply the coals in a checkerboard pattern to as to not create hot spots top or bottom. Lift and rotate the dutch oven every 10-15 mins a 1/4 turn and then rotate the lid 1/4 turn the opposite direction.

8" oven size

325F add 10 coals top and 5 coals bottom  
350F add 11 coals top and 5 coals bottom  
375F add 11 coals top and 6 coals bottom  
400F add 12 coals top and 6 coals bottom  
425F add 13 coals top and 6 coals bottom  
450F add 14 coals top and 6 coals bottom

10" oven size

325F add 13 coals top and 6 coals bottom  
350F add 14 coals top and 7 coals bottom  
375F add 16 coals top and 7 coals bottom  
400F add 17 coals top and 8 coals bottom  
425F add 18 coals top and 9 coals bottom  
450F add 19 coals top and 10 coals bottom

12" oven size

325F add 16 coals top and 7 coals bottom  
350F add 17 coals top and 8 coals bottom  
375F add 18 coals top and 9 coals bottom  
400F add 19 coals top and 10 coals bottom  
425F add 21 coals top and 10 coals bottom  
450F add 22 coals top and 11 coals bottom

14" oven size

325F add 20 coals top and 10 coals bottom  
350F add 21 coals top and 11 coals bottom  
375F add 22 coals top and 12 coals bottom

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400F add 24 coals top and 12 coals bottom  
425F add 25 coals top and 13 coals bottom  
450F add 26 coals top and 14 coals bottom

Baking temps from regular cookbooks sometimes refer to temperatures  
as Slow, Moderate, Hot, very Hot ovens.

Slow = 250-350F

Moderate = 350-400F

Hot = 400-450F

Very Hot = 450-500F

Servings per Dutch oven

8" = 2 quarts = 1-2 people

10" = 4 quarts = 4-7 people

12" = 6 quarts = 12-14 people

12" deep = 8 quarts = 16-20 people

14" = 8 quarts = 16-20 people

14" deep = 10 quarts = 22-28 people

16" = 12 quarts = 24-30 people

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