

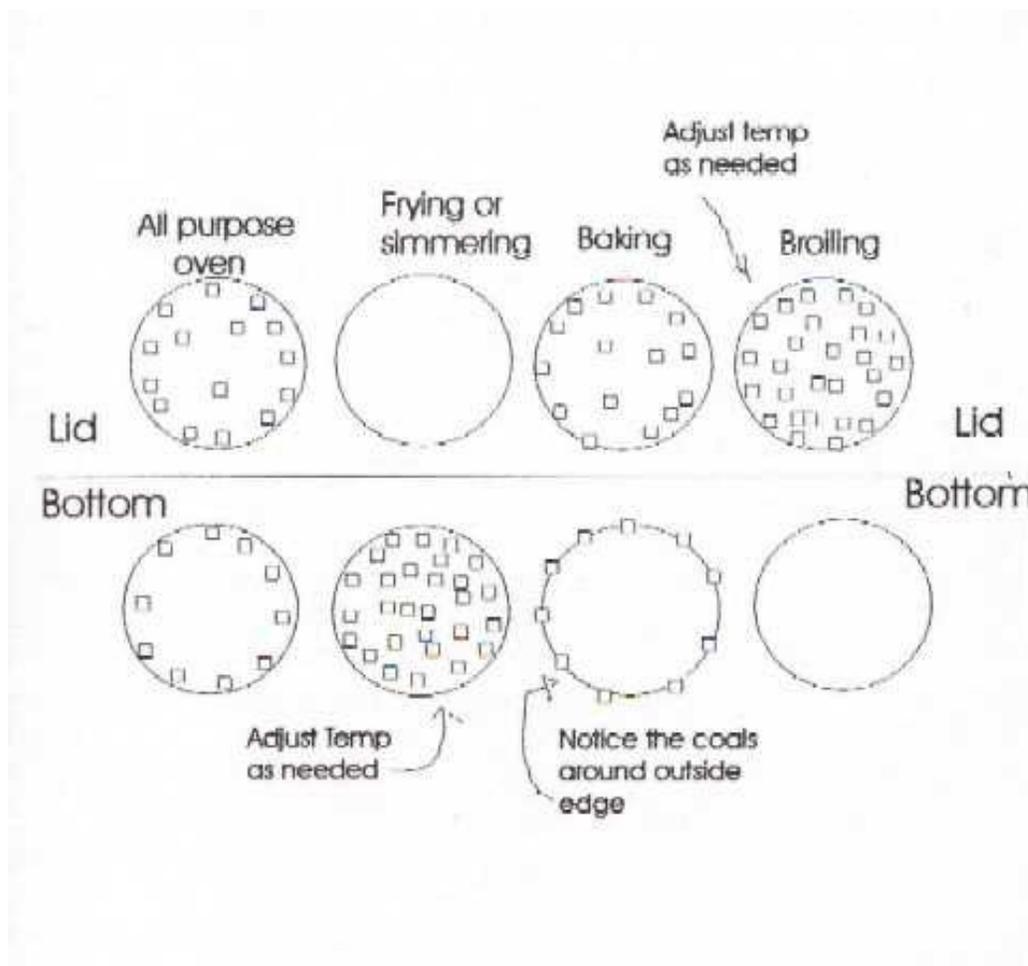
Coal Placement

As with everything, Always remember that there are as many ways to place your coals as there are Dutch oven cooks this is just one of them. this rule of thumb will work for you until you develop your own rule

The 325 Degree Three Coal Rule

Starting with the diameter of the Dutch oven. Subtract 3 from the diameter and add that number of coals to the bottom. then add 3 to the diameter and add that number of coals to the top. This will produce a 325 degree temperature in your oven. *example:* For a 12 inch Dutch oven, use 9 coals on the bottom and 15 on top. (This is a General purpose oven. Or an oven that you can cook most things in.)

Then for every 2 coals added or subtracted, the temperature raises or lowers 25 degrees. Remember 3, 2, and 25 degrees. but remember this is not an exact science!



Baking Temperature Chart for Dutch Oven Cooking by Lodge Cast Iron

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

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

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

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

Temperature Chart for Cast Iron Dutch Ovens										
	Dutch Oven Sizes/ Number of Coals									
	8 inch 2 quart		10 inch 4 quart		12 inch 6 quart		14 inch 8 quart		16 inch 12 quart	
Temp. °F	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom	Top	Bottom
300°	9	4	12	5	15	7	19	9	21	11
325°	10	5	13	6	16	7	20	10	22	12
350°	11	5	14	7	17	8	21	11	24	12
375°	11	6	16	7	18	9	22	12	24	13
400°	12	6	17	8	19	10	24	12	27	13
425°	13	6	18	9	21	10	25	13	28	14
450°	14	6	19	10	22	11	26	14	30	14
500°	15	7	20	11	23	12	28	14	32	15

Adjust Charcoal Placement to match Cooking Method and Weather

Roasting – Place the same number/amount of coals on the lid as under the Dutch Oven.

Frying and Boiling – All the heat should come from underneath the Dutch Oven.

Baking – Place the coals on the lid and underneath the Dutch Oven in a 3:1 ratio, with the most coals on the lid.

Simmering/Stewing – Most of the heat should be from the bottom of the Dutch Oven. The coals should be placed underneath and on the lid of the Dutch Oven in a 4:1 ratio.

When Boiling, Baking, Simmering, or Stewing, never place coals under the center of the Dutch Oven. Always place them in a ring around the oven's perimeter.

Maintain a constant temperature by adding more coals to supplement those that have burned away.

The above Temperature Chart is approximate and subject to variation in relation to wind, sunlight, and air temperature. Adjustments should be made to allow for weather.

Judging Temperature with the Hand

Place palm of hand at place where food will go over coals for broiling. Count "One and one," "Two and two," and so on for the number seconds you can hold your hand there. Move your hand to find the temperature you want.

Seconds	Heat	Temperature
6 to 8	Slow	250°F - 350°F
4 to 5	Moderate	350°F - 400°F
2 to 3	Hot	400°F - 450°F
1 or less	Very Hot	450°F - 500°F

From M. Akehurst, Yahoo Dutch Oven Cooking Group