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Excellent Tips On Dutch Oven Cooking

For over three hundred years now Dutch oven is known for its usefulness in any types of cooking. The durability has been proven and tested and that everyone must have this piece of cookware. If you are into cooking and love to experiment then this cookware is definitely a good choice; from stewing, roasting, baking and frying even during your outdoor activities. Dutch oven is very versatile that you can actually use it at campfires and over your traditional stove and ovens. It has the thick walled that can withstand even large amount of fire. Nevertheless if you will buy this oven for outdoor activity purposes you can get the traditional one which consists of three legs, wire handle and slightly convex lid. On the other hand, the stove oven is flat on the bottom and has two handles and these are made of enameled or bare cast iron, ceramic or aluminum.

Dutch oven cooking during outdoor activities like camping and hiking is quite tricky especially if this is your first time to use this cooking vessel. Nevertheless as you get used to it you can see how convenient this is. For first time user of Dutch oven you need to consider the temperature and the fire while cooking. Indeed this cookware can withstand large amount



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of fire but also, if you want to have a perfect cooked meal then you need to know how to regulate the temperature.

As a general rule, the Dutch oven must be maintained at a regular temperature of around three hundred fifty degrees Celsius. For roasting purposes you need to estimate the temperature by measuring the size of your oven; by means of inches. Keep in mind to double the exact size for you to know how many briquettes need to use. Put them in a circle, not less than half an inch from the oven's bottom and then on the top if you want to bake something. Make sure to take extra careful while doing this as it might burn your skin. If you are preparing soups and stews it is advisable to place briquettes on the top and at the bottom with approximately one to two thirds. The same process is also applicable if you want to bake biscuits, breads and cakes.

The same with your other cookware and kitchenware, Dutch oven also needed properly cleaning and seasoning. Wash it with hot water, let it dry for about a minute or so then swipe with a small amount of oil using soft bristle. Well-seasoned oven is very convenient to use and you won't get that messy process while cooking your favorite meal.

The name Dutch Oven; has been used to refer to a variety of

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lidded pots over the generations. However, to fully understand what a real Dutch oven is and why this pot is important you have to understand the history behind this incredible cooking apparatus.