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Basics on Dutch Oven Cooking

Cooking with a Dutch oven has a lot of advantages; it is so versatile that you'll be able to do basically all of your cooking in one easy-to-use pot. It has high, thick walls that promote even heating. This way, you get perfectly cooked food every time. You will be able to make delicious stews and soups, perfect for a camping trip or outdoor night. You will also be able to bake delicious cakes and even fry crispy fried chicken. There is nothing impossible with this unique invention. There are two ways to use this kind of cast iron pot. Firstly, you can cook food directly at the bottom of the pot. This is perfect for frying and other general cooking methods. Secondly, you can cook your soups and stews (even roasts) inside the pot.

When using your Dutch oven, the key is controlling the temperature. Cast iron tends to retain heat for long periods of time. This means that if you get your pot going too hot, you might not be able to control it. While you have the option to cook on an open fire, it's still best to use coal or briquettes. This way, you can discard any extra pieces just in case the pot gets too hot. You're likely to end up burning your food if you let the temperature rise. An open flame is fine for soups and stews, but not for fry-ups and others.



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Dutch ovens have the tendency to get hot – too hot. This is why you need a pair of gloves so you can transport it from place to place. You'll need some fire-handling gloves, but working gloves will do the trick as well. These are especially handy when you're working outside in the campfire. Leather is still the best material when it comes to gloves, preferably with a lining of insulation on the inside. This protects your hands fully from the heat and flames. If you're cooking outside, you might also want to bring a shovel with you. This allows you to stir coals or briquettes. You'll also be able to handle the pieces easier, as some cooking methods require you to place them right on top of the pot.

Dutch ovens are typically made out of cast iron. This gives the oven a lot of durability. If cared for properly, it can last for generations to come. If you buy them brand new, they will come with a thin layer of protective coating. You'll have to wash that off. It's okay to use a piece of steel wool for this job, but for future cleaning, you should only use hot water and a soft sponge. Once everything is removed, you will then have to wipe the inside with a thin layer of grease or oil. It needs to be baked inside a very hot oven for about an hour as this is called seasoning your pot. Let the Dutch oven cool completely, and you will be ready to cook in no time.



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The name Dutch Oven; has been used to refer to a variety of lidded pots over the generations. However, to fully understand what a real Dutch oven cooking is and why this pot is important you have to understand the history behind this incredible cooking apparatus.

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