

Fieldcraft Skills

Field Cooking



Dutch Oven Cooking

The following chart details the number and distribution of charcoal briquettes for different temperatures when cooking in a Dutch oven:

Dutch Oven size		Dutch Oven Temperature Regulation Chart					
		325	350	375	400	425	450
8 inch diameter	total briquettes	15	16	17	18	19	20
	top	10	11	11	12	13	14
	under	5	5	6	6	6	6
10 inch diameter	total briquettes	19	21	23	25	27	29
	top	13	14	16	17	18	19
	under	6	7	7	8	9	10
12 inch diameter	total briquettes	23	25	27	29	31	33
	top	16	17	18	19	21	22
	under	7	8	9	10	10	11
14 inch diameter	total briquettes	30	32	34	36	38	40
	top	20	21	22	24	25	26
	under	10	11	12	12	13	14

Always start more charcoal than you think that you will need, so you can add the extra later to maintain heat if necessary