



Dutch Oven Heat Control

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

How Many Charcoals to Use on Dutch Ovens

One of the most often asked questions about Dutch oven cooking is how many coals to use. Once you know how many biscuits to use and where to place them, you can hold the temperature very tight.

Cast Iron Dutch Oven Baking Temperature Chart

Temp.	Dutch Oven Sizes									
	8 inch		10 inch		12 inch		14 inch		16 inch	
°F	Top	Btm.	Top	Btm.	Top	Btm.	Top	Btm.	Top	Btm.
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

For more recipes and information call us, come by or visit us on our *Web Site*. www.alliedkenco.com

WE CATER TO THE "DO IT YOURSELF PERSON"
CALL FOR A FREE SAUSAGE MAKING AND SUPPLIES CATALOG