



DUTCH OVEN

C KING

Guide



Great ideas, tips and recipes for Dutch Oven cooking



Dutch oven cooking is an addicting experience. The outdoor fresh taste of Dutch oven dishes has garnered a worldwide following. Whether a prominent member of the Dutch oven community or a first time backyard trial, Camp Chef Dutch ovens are the way to cook outdoors.

Choosing a Dutch Oven

Camp Chef Dutch ovens come in different sizes and capacities. Most people have found that the 10 inch, 12 inch, and 14 inch Dutch ovens are big enough for the majority of outdoor use. If you plan on feeding large groups of people you should consider the 16 inch. The chart below shows the capacity of the various oven sizes.

Classic Dutch Ovens

Our Classic series are high quality ovens with style. The animal etchings on the lid set these ovens apart from the competition. Elk, Grizzly, Whitetail, and Mule Deer each represent the various sizes. Camp Chef cast iron Dutch ovens are lifetime products that make great gifts.



Oven Size	Oven Capacity
10 inch	4 quarts
12 inch	6 quarts
12 inch deep	8 quarts
14 inch	8 quarts
16 inch	12 quarts

Deluxe Dutch Ovens

Camp Chef Deluxe Dutch ovens are designed so that lid can be an additional skillet/griddle or work as a trivet or stand for the oven itself. This is the kind of versatility you need when you don't want to haul around an entire stove just so you can cook on a griddle. The wells (bottoms) of the ovens are slightly deeper than the standard Dutch ovens.



Oven Size	Oven Capacity
10 inch	5 quarts
12 inch	7 quarts
14 inch	9 1/8 quarts

Cooking with Charcoal

Some recipes require you to use heat on the top. When they do, the best way to start charcoal is with the **Charcoal Lighter Basket**, (model CLB-9). This is the fastest and easiest way to light charcoal. You simply put your charcoal in the basket and place it over your lit Camp Chef burner. Your coals are ready in minutes. When the coals are mostly grey in color they are ready to use. Using coals that are not ready will increase your cooking time. You will need tongs to arrange your charcoal on or under your Dutch oven. Place the coals in a circular pattern under the edges to give you the most even heat.



Charcoal Distribution

The "plus 4, minus 4" rule is a good rule to get your charcoal distribution going. This means the size of your Dutch oven in inches plus 4 charcoals on top heat and the size of your Dutch oven minus 4 charcoals for bottom heat. (12 inch oven + 4 = 16 on top, -4 = 8 on the bottom).

When cooking with charcoal most ovens require the bottom charcoal placement to be in a circular pattern (except for a 16-inch oven, this should be a checkerboard pattern.) For the lid of the oven, the charcoal should be evenly spaced around the rim in a circular pattern and a smaller circular pattern around the handle.

When charcoals are in place, you may want to rotate the oven clockwise and the lid counter clockwise a quarter of a turn periodically. This helps create a more evenly heated cooking condition. For the bottom, do not place the charcoals directly in the center. The heat from the outside radiates inward, making it so there is no need for a center briquette.

Don't be afraid to move your charcoal around if needed. If there is a place that is not cooking correctly or rising evenly, move some heat to it. Or if one area is cooking or rising to fast, remove heat from that area.

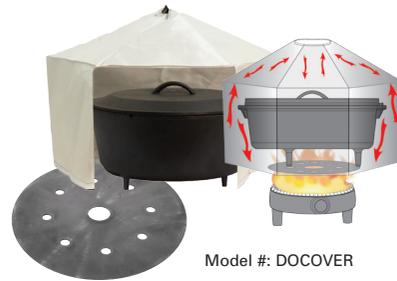
Baking Temperature Chart

		Oven Temperature					
		350°F	375°F	400°F	425°F	450°F	
Oven Size	10"	Total Briquettes	16	17	18	19	20
		Top/Bottom	11/5	11/7	12/6	13/6	14/6
	12"	Total Briquettes	21	23	25	27	29
		Top/Bottom	14/7	16/7	17/8	18/9	19/10
	14"	Total Briquettes	32	34	36	38	40
		Top/Bottom	21/11	22/12	24/12	25/13	26/14
16"	Total Briquettes	39	41	43	45	47	
	Total/Bottom	26/13	27/14	28/15	29/16	30/17	

For more information on Cast Iron Products go to www.CampChef.com

Alternate Cooking Method

By diverting, trapping, and circulating heat, the Dutch Oven Dome creates a convection oven for your cast iron. The combination of the included **Heat Diffuser** and the **Dutch Oven Dome** provides the most effective heat distribution method for cooking with a Dutch oven. By cooking on a gas stove you can also reduce or eliminate the cost and mess of charcoal. This also allows you to cook with a Dutch oven during fire restrictions when fire or charcoals are not allowed.



Maintaining the Seasoning

Camp Chef Cast Iron comes Pre Seasoned and ready to cook out of the box. Follow these simple instructions to care for and maintain your cast iron cookware.

1. Let the cast iron cool. Wipe any remaining food out of the oven. Using really warm water, wash all surfaces thoroughly. Be sure to rinse and dry completely. (Note: Citrus-based soap can remove the seasoning of your cast iron if you don't restore it after cleaning.) Camp Chef sells a wonderful simple tool called a Pan Scraper. The **Pan Scraper** is excellent for helping stubborn baked on food without damaging your cast irons seasoned finish. Each corner of the pan scraper has a different curve allowing your to clean every corner of your oven.



Model #: PS2

2. After each use, apply a small amount of **Camp Chef Cast Iron Conditioner**, and thinly coat all surfaces of the cast iron. This will keep your cast iron black – continuing to build the finish called a “patina.” This enhances your cast iron by creating a glass-like finish, giving it a natural non-stick surface.



Model #: CSC8

3. If your cast iron becomes dull and dry looking (often caused by cooking acidic based food), add an extra coating of Camp Chef Conditioner. Place the oven in a direct heat source upside down and heat to 400 degrees. Cookware will smoke as the seasoning bakes in. As smoking begins to slow, remove from heat. Use or let cool and store.

Store your cookware in a dry, clean area with a light coating of Cast Iron Conditioner. Your cast iron will be ready for use the next time you retrieve it. Avoid any locations with widely fluctuating temperature conditions.

Essential Gear for Dutch Oven Cooking

The right tools always make Dutch oven cooking easier. Here are a few tools that we suggest for your Dutch oven cooking.

The Charcoal Lighter Basket

As mentioned before the Charcoal Lighter Basket is essential if you are going to be doing your Dutch oven cooking with charcoal. The Charcoal Lighter Basket is the quickest and easiest way to get coals hot.



Model #: CLB9

Lid Lifter

The Camp Chef Lid Lifter is the perfect aid in picking up your dutch oven lid while you cook. It lifts the lid while keeping it level. It's important to keep the lid level to avoid getting charcoal ash in the food.



Model #: 400035

Model #: DOLL9
Model #: DOLL14

Camp Table

The Camp Table is the perfect companion to any table top stove or Dutch oven. The camp tables elevate the Dutch ovens, allowing for easy preparation and serving.



Model #: CT38

Model #: CT14

Model #: CT32

Universal Carry Bag

Camp Chef's **Universal Carry Bag** fits 10, 12, and 14 inch oven sizes to help you manage and protect your ovens.



Model #: CBUNV

Camp Table

High quality, heat resistant leather gloves. Attractive red and black styling with extra long sleeves to protect your wrists and forearms.



Model #: GLV15

For more information on Cast Iron Products
go to www.CampChef.com

Easy Breakfast

Ingredients

12 eggs, beaten
1 small onion, diced
1 lb. ham diced

Grated cheese
1 package frozen hash browns
Salt, pepper & seasoning to taste

Directions

Season eggs to taste then cook eggs and ham in oiled Dutch oven stirring often to break up eggs. Remove eggs and ham from oven. Season hash browns and onion then cook with oil in Dutch oven until well browned. When the hash browns are done, layer eggs and ham over the top of the hash browns then cover with grated cheese. Cover and cook until eggs are hot and cheese is melted. You can also add green peppers or tomatoes to this dish to give it a little different flavor.

Swiss Steak

Ingredients

2 lbs. round steak cut into 2 inch wide strips
1 cup burgundy wine or beef stock
1 package dry onion soup mix

Salt and Pepper
1 8 oz. can tomato sauce

Directions

Brown steak with a small amount of oil in Dutch oven. Mix rest of ingredients and pour over steak and simmer for 40 to 45 minutes until tender. Add more moisture if necessary. Serve over hot buttered noodles.

Halibut Au Gratin

Ingredients

4 lbs. thick sliced Halibut
6 cups milk
1 cup real butter
2/3 cup flour
9 cups potatoes, cooked & diced
1 lemon cut in wedges

12 slices cooked & crumbled bacon
1/2 cup diced onion
2 cups grated sharp cheddar cheese
1 1/2 tsp. salt
1/2 tsp. pepper

Directions

Heat 14" Dutch oven over medium heat. Make a white sauce by melting butter in Dutch oven, mix in flour, then slowly add milk to mixture and cook until thickened. Add diced onion and season with the salt and pepper. Remove half of the mixture from roaster and set aside. Add potatoes to Dutch oven and mix with white sauce that is left in roaster. Lay halibut filets on top of potatoes and squeeze a small amount of lemon juice from wedges over the top of fish. Cover with remaining white sauce then cheese and crumbled bacon. Cover Dutch oven and cook at 325°F for 45 minutes or on burner at low heat until fish is done, adding more milk if needed.

Barbecued Beef Sandwich

Ingredients

2 Tbsp. butter or margarine
1 Tbsp. Worcestershire sauce
1 1/2 lbs. round steak, sliced into thin strips
1 clove minced garlic
1/4 cup chili sauce
1 tsp. horseradish
1/4 cup lemon juice

1/4 tsp. red pepper
2 Tbsp. brown sugar
1 1/2 Tbsp. cornstarch
1/2 tsp. salt
6 slices cheddar cheese
1/4 tsp. paprika
6 hoagie or steak sandwich buns

Directions

Brown steak with margarine in Dutch oven on medium heat until no longer pink. Mix the cornstarch with half of the beef broth and set aside to add later. Turn the heat to low and add the remaining ingredients to meat, cover and cook for 45 minutes to an hour, stirring occasionally. When the meat is tender, add the cornstarch and broth mixture cooking until thick. Butter inside of buns and grill on griddle until golden, top buns with meat and cheese and enjoy. Makes 6 sandwiches.

Pork Tenderloin with Peach Glaze

Ingredients

2 lb. pork tenderloin
10 oz jar of peach preserves
3 Tbsp. vinegar

1 cup chicken broth
1 Tbsp. minced garlic
Salt and Pepper to taste

Directions

In Dutch oven brown tenderloin, seasoned with salt and pepper. Cook until well browned on all sides. Mix the rest of the ingredients together then pour over tenderloin. Cover and simmer on low heat for about 1 hour turning occasionally adding more broth if necessary. Cook until internal temperature is 155° F. Slice and serve with left over sauce from oven. Serves 8.

Enchilada Casserole

Ingredients

1 lb. hamburger
8 large flour tortillas
1 onion chopped
2 cups cheese grated
Sour cream, for garnish

2 cans enchilada sauce
1 can refried beans
2 8 oz cans tomato sauce
Salt, pepper & garlic powder

Directions

Mix the enchilada sauce and tomato sauce in medium size bowl and set aside. Season the hamburger and onion with salt, pepper and garlic powder then brown in a Dutch oven over medium heat. Remove meat from Dutch oven and drain grease. Mix meat with 1 cup of the enchilada sauce mixture in a separate container. Add 1/4 cup enchilada sauce to the bottom of the Dutch oven and place 2 tortillas over the sauce. Top with additional 1/4 cup of sauce and 1/2 of the meat mixture. Top with 2 more tortillas and another 1/4 cup sauce. Spoon on the refried beans and 1/2 of the cheese. Top with 2 more tortillas and another 1/4 cup of the sauce. Add the rest of the meat mixture and 2 more tortillas. Finish off with the rest of the sauce and cheese. Turn burner on low and cook for 15 to 25 minutes or until the cheese is melted and casserole is bubbly. Slice and serve. Top with sour cream.

Baked Salmon with Lemon

Ingredients

1 large salmon filet
1/2 cup real butter cut into slices
1 cup water
1/2 tsp salt

1 tsp. Lemon pepper
1 tsp. garlic powder
1 lemon, sliced

Directions

Lay salmon filet skin side down on bottom of 14" Dutch oven, pour water over salmon then season with salt, lemon pepper and garlic powder. Lay slices of butter on top of fish then lemon slices on top of butter. Cover tightly with lid and cook at medium heat for 20 to 30 minutes of until fish flakes easily. Serve with lemon wedges.

Orange Chicken

Ingredients

2 lbs boneless, skinless chicken, cut into chunks
1/3 cup cornstarch
Oil for frying
1 Tbsp. grated fresh ginger root
1 tsp. minced garlic
1/4 tsp red pepper flakes

1/2 cup frozen orange juice concentrate
3 Tbsp. sugar
1 Tbsp. soy sauce
3 Tbsp. water
1 tsp cornstarch
Cooked white rice

Directions

Toss chicken pieces in cornstarch until covered. Heat a small amount of oil in Dutch oven over medium heat, add chicken chunks and cook until well browned. Mix water and cornstarch together and set aside. Mix rest of ingredients together then pour over the chicken. Cook for about 10 minutes, stirring occasionally. After 10 minutes stir in the cornstarch mixture the cook just long enough for the cornstarch to thicken. Serve over rice. Serves 6.

Dutch Oven Potatoes

There is no exact measurement on this recipe. It all depends on how many people you are cooking for.

Ingredients

Butter
Potatoes, sliced thin (with or without skins)
Sliced onions, bacon and mushrooms (optional)
Grated cheese
Any kind of liquid (ex: a can of beer, pop or mushroom soup)
Salt and pepper or your favorite seasoning

Directions

Cut bacon into 1 inch pieces and fry in Dutch oven until crisp. Remove bacon but leave grease in oven. Layer potatoes, onions, cheese, bacon, mushrooms, and spices then dot with butter. Keep repeating layers until oven is full. Pour liquid over the top. Cover and cook on medium to low burner for 35 to 45 minutes. Check often you may need to add more moisture. When potatoes are done sprinkle with another layer of cheese, cover and let cheese melt then serve.

Buffalo Chicken Dip

Ingredients

2 cups of cooked chicken	1/4 cup vinegar based red pepper sauce
1 box of cream cheese, softened	1 1/2 cups grated cheddar & monterey jack
1/2 cup melted butter	Buttery crackers or crusty bread
1 cup mayo, mixed with dry ranch dressing packet	

Directions

In mixing bowl blend melted butter, mayo mixture, cream cheese and red pepper sauce to taste, mix until well blended. Stir in cheese and then chicken. Place in Dutch oven and cook uncovered over medium heat for about 8 to 10 minutes or until cheese is melted and chicken is heated through, stirring if necessary. Serve with buttery crackers or crusty bread. Serves 4 to 6.

Honey Cornbread

Ingredients

1 1/4 cups cornmeal	1/2 tsp. salt
1/3 cup sugar	1/2 cup butter
1 1/2 cups flour	1/4 cup honey
1/2 Tbsp. baking soda	2 eggs
1 cup buttermilk or sour milk	1 cup applesauce

Directions

Mix the flour and cornmeal until blended. In separate bowl cream sugar and butter. Add egg, salt and soda to butter and sugar then beat until fluffy. Mix in buttermilk and honey, and then add cornmeal and flour. Stir until moistened. Do not over mix. Pour into a Dutch oven. Place 18-20 hot charcoal coals on lid of Dutch oven. Cook for 10 minutes with the burner at low heat. Remove from burner and cook with just the coals on the lid for 10 to 15 minutes more. Check often and rotate the lid while cooking.

Sour Cream and Chive Biscuits

Ingredients

2 cups ready biscuit mix	Milk
1 tsp. sugar	2 Tbsp. dried chives
1/2 cup sour cream	

Directions

Mix the first four ingredients together, and then add enough milk to make a very stiff batter. Drop by spoonful into well oiled Dutch oven. Place 18 to 20 hot charcoal coals on the lid of Dutch oven. Turn burner at very low heat and cook for 8 to 10 minutes. Remove from burner and cook with coals only for 5 to 10 minutes more. Rotate lid while cooking. Check often.



Cast Iron Recipes - *Dessert*



Cherry Soda Cobbler

Ingredients

2 large cans cherry pie filling
1 can lemon lime soda

1 yellow cake mix
Whipped cream

Directions

Oil the bottom of Dutch oven and heat over medium heat. Remove from heat and add pie filling spreading evenly on bottom. Sprinkle dry cake mix on top of filling. Gently pour a can of lemon lime soda on top of cake mix. Use a wooden spoon to calm the foam. Cover and cook with 17 to 20 hot charcoal coals on lid of Dutch oven and burner on low heat. Cook for 10 to 15 minutes, remove from burner and cook 15-25 minutes with coals only on top. Rotate lid and check often.

Apple Crisp

Ingredients

2 large cans apple pie filling
1 tsp cinnamon
2 cups oatmeal
1/2 cup melted butter

1/2 cup brown sugar
1 Tbsp. flour
1/2 cup white sugar

Directions

Pour the pie filling into the bottom of an oiled Dutch oven. Mix all of the rest of the ingredients and sprinkle on top. Turn burner to low and place 15 to 18 hot charcoal coals on lid of Dutch oven. Cook for 10 to 15 minutes then remove from burner and cook with coals only on top for 10 minutes more. Rotate lid and check often.



For more great tips, ideas and information
go to www.CampChef.com

