**Cooking with Coals**

**How Hot & How Many:**

To cook at 325, double the diameter of the Dutch oven you’re using (measured in inches) and use that number of standard charcoal briquettes.

* **For a 10” oven**: use 20 coals (10 each, top and bottom)
* **For a 12” oven**: use 24 coals (12 each, top and bottom)

**Hotter?**

Every time you add two more hot coals, the temperature in the Dutch oven increases by about 25F. So to cook at 350F in 10” pot, use about 22 coals; to cook at 400F, use about 26 coals.

**Cooler?**

Every time you remove two hot coals, the temperature goes down by about 25F. So to cook at 300F in a 10” pot, use about 18 coals.

**Placing the Coals:**

If you are using a 12” Dutch oven with approximately 24 coals, use the following guidelines for positioning them for the cooking temperature you need:

* **To saute**: fry or boil: Spread all coals underneath the pot (12 to 16 coals may be enough).
* **To simmer or stew**: Spread about 16 coals underneath the pot and 8 coals on the lid(2/3 bottom and 1/3 top)/ Allow the coals to burn for 1 to 1 ½ hours before replenishing.
* **To roast**: Make a cooking ring with about 12 coals underneath the pot and 12 coals on the lid (1/2 bottom and ½ top). Replenish the coals after 30 – 45 minutes or as needed.
* **To bake**: Make a cooking ring with about 8 coals underneath the pot and 16 coals on the lid (1/2 bottom and 2/3 top). Replenish the coals after 30 to 45 minutes or as needed.

**\*PRO TIPS\***

* **When using charcoal**: Always prepare more coals than needed and place them off to the side, to be added later if necessary.
* **Determining basic heat levels**: Hold your palm above the flame and count: 2 seconds = High heat, 4 seconds = Medium heat, 6 seconds = Low heat)