



DUTCH OVEN COOKING

- 1 Earn the AY Cooking honor.
- 2 Give a brief history of Dutch ovens and their role in American history.
- 3 Know the difference between a bread oven, a stew/meat oven, pot/stove top oven, and a camp oven.
- 4 In what way are ovens sized?
- 5 Know and demonstrate fire and Dutch oven handling safety and the proper use of equipment.
- 6 What types of fuels are used to cook with an oven?
- 7 What are the advantages of charcoal over wood as fuel?
- 8 How do you control temperature?
- 9 What do ashes do to the efficiency of the coals?
- 10 If using wood, what types are best for cooking?
- 11 Demonstrate how to properly season a new Dutch oven.
- 12 Demonstrate how to properly clean a Dutch oven after each use.
- 13 Demonstrate how to properly transport Dutch ovens.
- 14 Demonstrate how to properly store a Dutch oven for a short term and long term.
- 15 Cook one of each category using Dutch ovens:
 - Soup/Stew
 - Casserole
 - Vegetable
 - Bread
 - Dessert

16 Cook with the lid only as a griddle.

17 Name the six different ways to cook in a Dutch oven.

18 What is meant by stack cooking?