

### Baking Temperature Chart for Dutch Oven Cooking

Oven top/bottom	325°	350°	375°	400°	425°	450°
8"	15 10/5	16 11/5	17 11/6	18 12/6	19 13/6	20 14/6
10"	19 13/6	21 14/7	23 16/7	25 17/8	27 18/9	29 19/10
12"	23 16/7	25 17/8	27 18/9	29 19/10	31 21/10	33 22/11
14"	30 20/10	32 21/11	34 22/12	36 24/12	38 25/13	40 26/14

\* Oven Diameter x 2 = Number of Brickets (Put 2/3 on top 1/3 on bottom)

\* To Simmer reverse brickets to 2/3 on bottom 1/3 on top

\* As a general rule: Go easy on heat you can always add more brickets but once it burnt it's burnt

\* Each briquette will produce about 10° - 15° F. worth of heat on a moderately warm day with no wind.

Servings Per Dutch Oven- These are approximate as some people can eat more than others but they do serve as an aid:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures taken from regular cookbooks sometimes refer to Slow, Moderate, Hot, or Very Hot ovens. Those terms normally reflect following temperatures; Slow-250° to 350°; Moderate-350° to 400°; Hot-400° to 450°; Very Hot-450° to 500°.

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