

HERE'S HOW TO TURN UP THE HEAT

This simple formula will bring your Dutch oven to the correct temperature for baking without fail. It all depends on the number of charcoal briquettes you set on top of the lid and below the oven. Tear out this handy guide for future reference.



BRYON THOMPSON

12-INCH DUTCH OVEN

TEMP. °F	TOP	BOTTOM
300°	14	8
325°	15	9
350°	16	10
375°	17	11
400°	18	12
425°	19	13
450°	20	14
500°	21	15