

## ★ THE GOLDEN RULE OF 3 (QUICK CHARCOAL FORMULA)

To achieve a standard baking temperature of **350°F (175°C)**, take your Dutch Oven diameter in inches:

- **Top Lid Briquettes:** Dutch Oven Diameter + 3 briquettes
- **Bottom Base Briquettes:** Dutch Oven Diameter – 3 briquettes
- *Example for 12" Oven:* 15 briquettes on top, 9 briquettes underneath (24 briquettes total). Every +2 total briquettes adds approx. 25°F.

## BRIQUETTE PLACEMENT CHART BY TEMPERATURE & OVEN SIZE

| Target Temp                              | 10" Oven (3-4 Qt) |        | 12" Oven (6 Qt - Standard) |        | 14" Oven (8-10 Qt) |        |
|------------------------------------------|-------------------|--------|----------------------------|--------|--------------------|--------|
|                                          | Top               | Bottom | Top                        | Bottom | Top                | Bottom |
| <b>325°F (165°C)</b> — Low / Slow Stews  | 11                | 7      | 13                         | 8      | 15                 | 10     |
| <b>350°F (175°C)</b> — Roasting & Breads | 13                | 7      | 15                         | 9      | 17                 | 11     |
| <b>375°F (190°C)</b> — Pies & Biscuits   | 14                | 8      | 16                         | 10     | 18                 | 12     |
| <b>400°F (205°C)</b> — High Heat Baking  | 15                | 9      | 17                         | 11     | 19                 | 13     |
| <b>425°F (220°C)</b> — Searing & Pizzas  | 16                | 10     | 18                         | 12     | 20                 | 14     |

## COOKING METHOD HEAT DISTRIBUTIONS

- **Baking (Breads, Cakes, Biscuits):** Requires more top heat so tops brown without burning bottoms. *3/4 heat on top, 1/4 underneath.*
- **Roasting (Meats & Vegetables):** Even heat distribution. *1/2 heat on top, 1/2 underneath.*
- **Simmering / Stews & Soups:** Requires primary bottom heat to boil liquids. *1/3 heat on top, 2/3 underneath.*

## PRO CAMP COOKING TIPS

- **Rotate Every 10–15 Mins:** Turn the oven 90° clockwise and the lid 90° counter-clockwise to prevent hot spots.
- **Wind Protection:** Wind cools embers fast. Use a wind block or dig a shallow 2-inch pit for your bottom coals.