

SCOUTS-L

DUTCH OVEN PREP

Date: Mon, 24 Mar 1997 21:27:58 -0500
From: Robert Haar <rhaar@RUST.NET>
Subject: Re: Dutch oven (was Black Forest Cobbler)

> **From:** Jan Mussler <mussler@SPOT.COLORADO.EDU>
>
> **BTW, I'm intrigued by this method of cooking for camping. This week I**
> **plan to purchase my own Dutch oven. Is there a brand I SHOULD get? Or**
> **a**
> **brand I should AVOID?**
>

I have a Lodge D.O. That I am happy with.

A couple of suggestions:

Make sure that you get a cast iron one. There are some aluminum pots that are sold as Dutch Ovens, but they don't work as well.

For camp cooking, get the variety that is sometimes called a "spider" - has three or four legs about an inch and a half long and the lid has a raised edge to hold coals.

Take the time to season the D.O. before you use it. Olive oil works the best for this.

NEVER wash with soap or detergent. Use hot water and soapless scrubbing pad. If you really get something burned on, fill the pot with water and put it back on the fire. Let it boil for a while. Much of the crud will come loose.

Always dry off the pot and re-oil before you put it away. A Dutch oven that is well cared for will last for generations - literally - and get better all the time.

YIS,

Robert Haar

email: rhaar@rust.net