

CHARCOAL BRIQUETS

1 FULLY LIT BRIQUET = 40 degrees (all gray)
(works best with Kingsford Charcoal)

Be sure they are full – not broken – briquets.

Windy days – add 1 extra and vent box oven ½ inch only –
direction away from wind.

Cold days – add 2 extra briquets for chill factor.

Dutch oven briquet needs –

<u>Size of Dutch oven</u>	<u>Top</u>	<u>Bottom</u>
8"	6-8	4-6
10"	8-10	6-8
12"	10-12	8-10
14"	12-16	10-12
16"	16-18	12-16

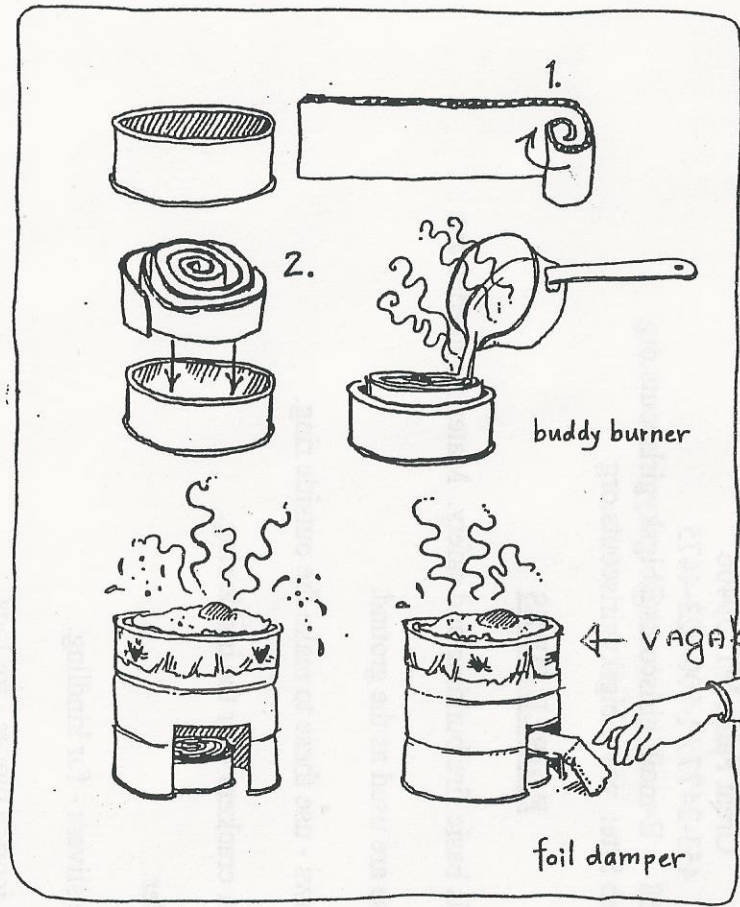
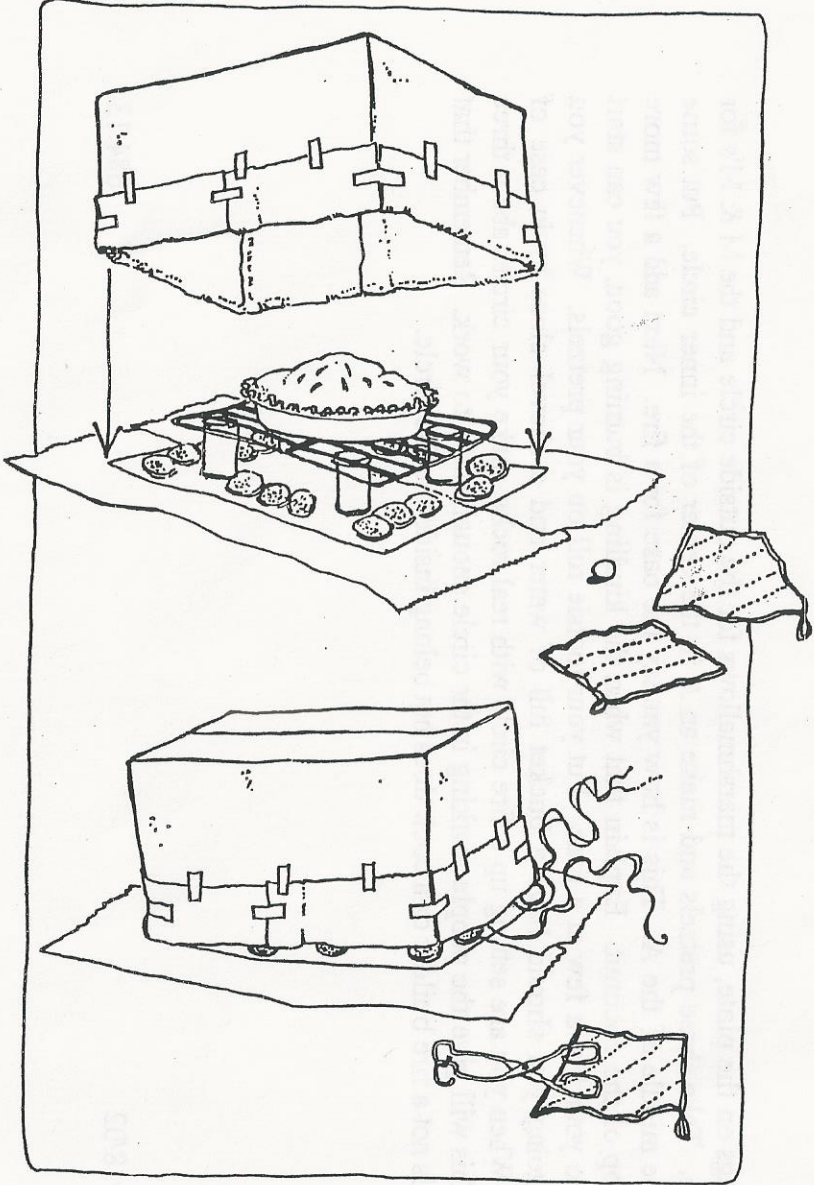
General rule – allow 2 inches between briquets and arrange
in a checkerboard pattern.

Warnings

Galvanized lids and buckets

The fire department is warning that galvanized garbage can
lids used for charcoal cooking and galvanized buckets used
to heat water give off a toxic fume (zinc) when heated in
such a manner. Incidents of this type are on the increase.

setting up the oven



buddy burner

vagabond stove

foil damper