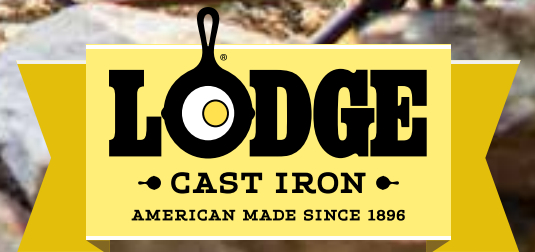


A person in a plaid shirt is cooking over a campfire. A Lodge cast iron pot is hanging from a tripod over the fire. The scene is outdoors near a body of water with a camp chair and a white mug nearby.

the
ULTIMATE
GUIDEBOOK
for Camp Oven Cooking

*Everything you need to know to master
your next outdoor cooking experience.*



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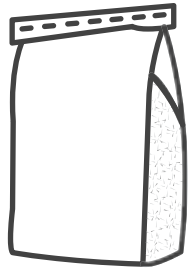
There are few things in life that compare to cooking over an open fire. The experience brings out the instinct to survive, and also the desire to savor the moment.

With your new Lodge cast iron cookware, you can personalize—and elevate—your next outdoor meal.

The pages of this guide will help you dive into using your camp Dutch oven so you can become a skilled outdoor cook in no time. Turn the pages for tips and tricks on how to prep your tools, ways to preserve heat, cooking techniques, and how to clean your cookware, all bookended by some mouth-watering recipes.

It's time to savor the outdoors™ and start cooking!

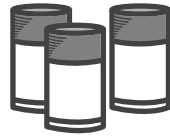
GET STARTED



Charcoal



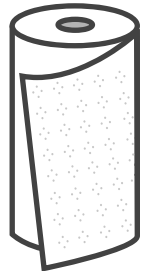
Seasoning Spray



Herbs and Spices



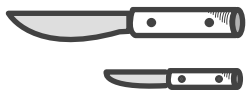
Gloves



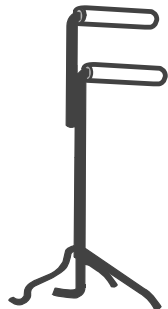
Paper Towels



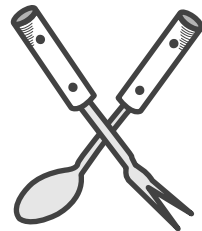
Metal Tongs



Chef's Knife



Lodge Lid Lifter



Spoon and Fork

Great outdoor cooking isn't rocket science. We promise! A successful experience simply needs a little preparation, a good recipe, and hungry people. The best way to start the process is to gather everything you need in one place.

Once you gather your tools, it's time to start the fire. But first, you need to choose your heat source. The traditional fire source for outdoor cooking was wood—and that can still be used—but charcoal briquettes tend to offer easier and better heat control. They're also especially useful both when you're pressed for time and when you need to meet new park restrictions on wood-sourced open fires.

Explore this guide to learn the charcoal briquettes method and streamline the process of your outdoor cooking experience.

Step 1: Source

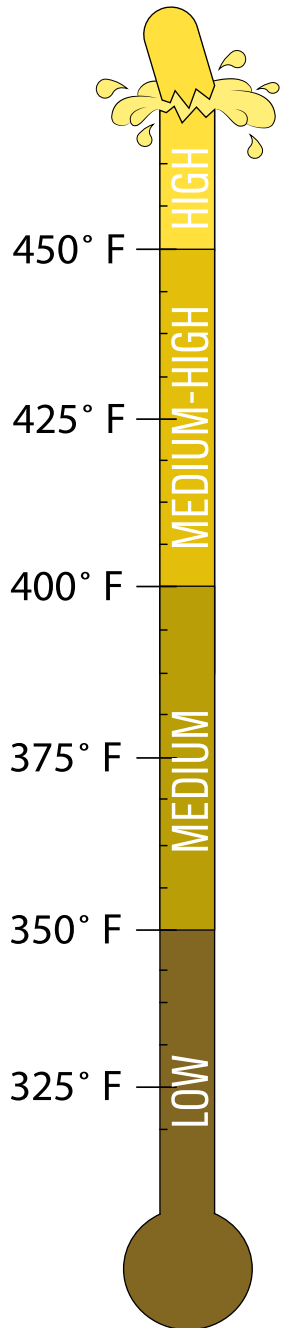
Choose a good-quality charcoal, not a pre-treated, fast-start charcoal. Quality charcoal will burn longer and more consistently, making all the difference between a great meal and a meal that is burned or raw.

Step 2: Method

Just say "no" to lighting your charcoal with lighter fluid. It will make the briquettes burn too fast. A very small amount of lighter fluid combined with a chimney starter is the best way to heat charcoal.

tip:

Read cast iron temperatures with digital heat guns.

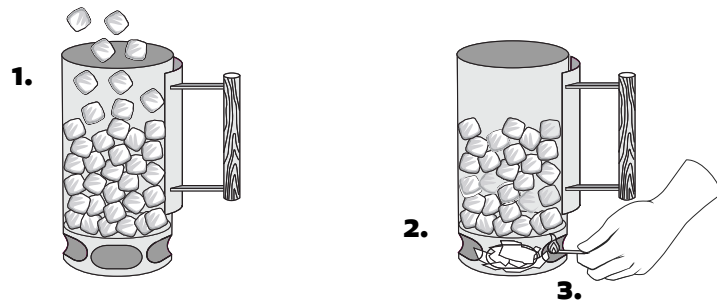


COOK LIKE A PRO

USE A CHIMNEY STARTER

1. Load charcoal briquettes into the top of the starter.
2. Crinkle a piece of newspaper and insert it into the large opening on the bottom of the charger.
3. Light the newspaper.

Hint: If you're cooking something that takes more than 45 minutes, add another round of hot coals to the camp oven to support and maintain even heating. Relight your chimney starter with fresh coals in case more coals are needed. In the chimney starter, coals take around 10 minutes to reach ideal heat levels for cooking.



CREATE A WIND SHELTER

1. Choose a cooking site with as much wind shelter as possible.
2. Turn so that the wind hits your face—this is how you know you're facing the best direction. Then use patio pavers, bricks, concrete blocks, or stones to create a wind shelter.

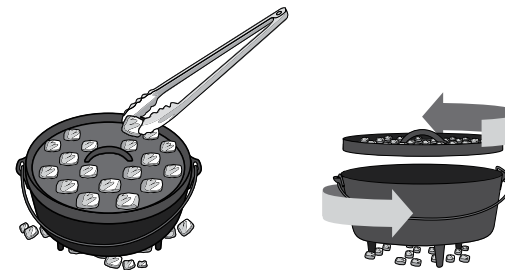
Hint: You can also use a camp oven cooking table which will raise the cooking surface off the ground and shield it from wind, making it easier to stand and tend to the food.

3. Grab a cooler of your favorite beverage, make plenty of room for friends, and gather around the camp oven.

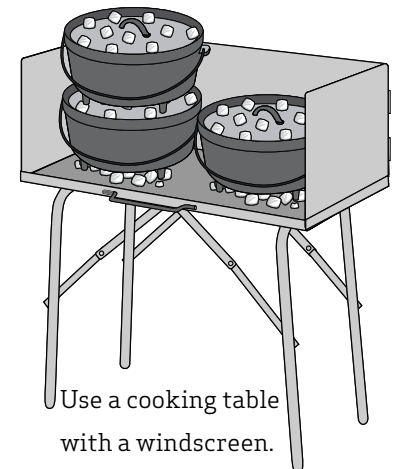
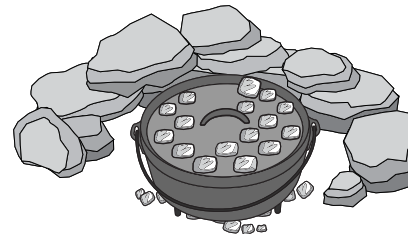
USE COALS

1. Lay the charcoal briquettes under the oven in a circular pattern so they are at least ½ inch inside the oven's edge.
2. Arrange the briquettes on the lid in a checkerboard pattern.

Hint: Do not bunch the briquettes. Bunching can cause "hot spots" that will burn food or damage the oven. To prevent small hot-spot problems in cooking, lift and rotate the oven a quarter turn every 10-15 minutes and then rotate the lid a quarter turn in the opposite direction.



Build a wind shelter with stone.



Use a cooking table with a windscreen.

CLEAN YOUR COOKWARE

1. CLEAN

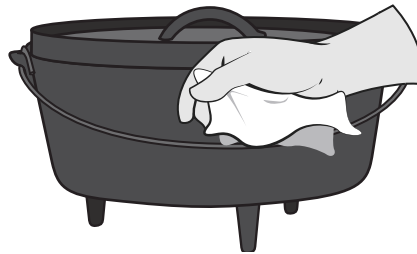
Clean it with hot water and a stiff brush. For tough, stuck-on food, use a pan scraper. A small amount of soap is optional.

DON'T use harsh detergents to clean the iron—it could remove the seasoning. Avoid putting very hot cast iron into cold water. The thermal shock can cause the cookware to warp or crack.



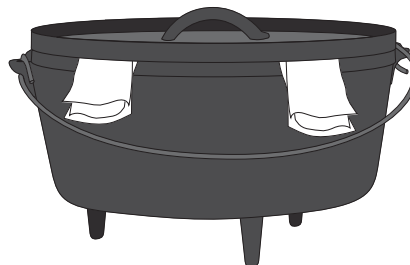
2. DRY

Thoroughly towel dry your cast iron. While the cookware is still warm, wipe a light coat of Lodge seasoning spray or vegetable oil on all the interior and exterior surfaces.



3. STORE

Store your cast iron in a cool, dry place. Folded paper towels should be placed between the lid and the base to allow air to circulate. Place a few paper towels inside the oven to absorb moisture during storage.



RESEASON YOUR CAST IRON

If, at any time, you notice a metallic taste—or if your cookware looks discolored, blotchy, brown in color, or showing signs of rust—don't panic! It's easy to reseason cast iron at home.

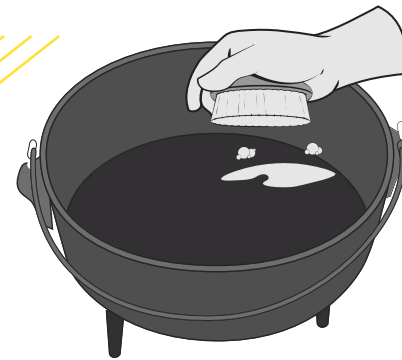
- Step 1:** Heat the kitchen oven to 350-400° F. If you have three racks in your oven, remove one prior to pre-heating. Lower remaining oven racks to the two bottom positions. Line the lower rack with aluminum foil to catch drippings.
- Step 2:** Use steel wool or sandpaper to remove any rust from the pan.
- Step 3:** Wash the cast iron cookware with hot, soapy water and a stiff brush. Rinse and dry completely.
- Step 4:** Spray a very thin coat of cooking spray or vegetable oil inside the oven and on the interior and exterior surfaces of the lid. Wipe off any excess oil with a lint-free cloth.
- Step 5:** Place the camp Dutch oven upside down on the top oven rack, and set the lid next to it on the rack. Bake for one hour. Turn the oven off after one hour and leave the cookware until it cools.

If the lid will not fit beside the base in a traditional oven, simply put the lid on top of the camp oven legs. Some of the large camp Dutch ovens may be too big for your oven. If this happens, use the grill! Place the base upside down on your grill with the lid resting on the legs. Cover the Dutch oven with the grill lid and cook for one hour on medium-high heat. Allow the cast iron to cool before removing it from the grill.

For further questions about use and care of Lodge Cast Iron cookware, please contact customer service at **423-LODGE-USA**, visit www.lodgechef.com, or ask us on social media @lodgecastiron.

- Add extra oil to the cooking surface your first few uses as some foods can be stubborn on new cookware. For extra sticky recipes, consider using Lodge Parchment Paper Dutch Oven Liners for easy cleanup.

tip:



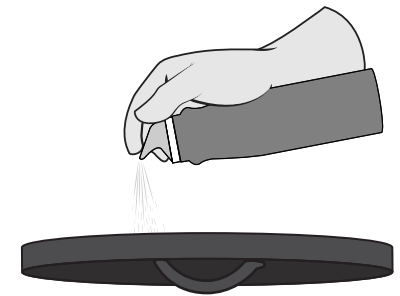
Remove rust with steel wool or sandpaper, then wash with hot, soapy water.



Dry the inside and outside of the oven.

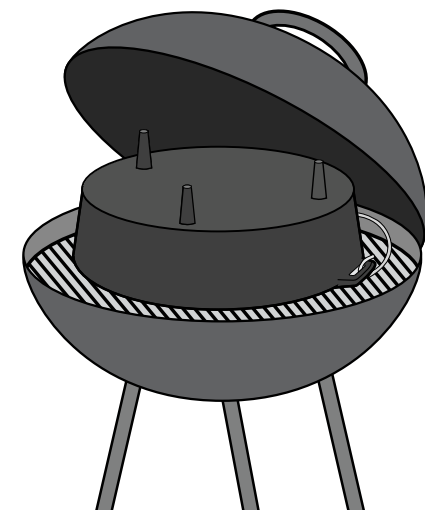


Spray a thin coat of cooking oil or vegetable oil and wipe off.



Spray the lid of the cast iron with oil and wipe off.

Bake for one hour at 350-400° F and allow oven to cool before removal.



CHOW DOWN

● **MOUNTAIN MAN
BREAKFAST**

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MOUNTAIN MAN BREAKFAST

PREP TIME: 10-15 MINUTES COOK TIME: 20-25 MINUTES SERVINGS: 6-8

INGREDIENTS:

2 pounds sausage
2 pounds frozen hash brown potatoes
8 eggs, beaten with $\frac{1}{4}$ cup water
2 cups cheese, grated

PREPARATION:

1. In a 12 inch camp Dutch oven over a full bed of hot coals, fry and crumble sausage.
2. Remove cooked sausage and drain on paper towels.
3. Spread the sausage drippings evenly in the bottom of the Dutch oven and use to brown potatoes.
4. Place cooked sausage over potatoes. Pour eggs over sausage layer. Sprinkle top with cheese.
5. Cook with 8 coals underneath the Dutch oven and 16 on top for 20-25 minutes, until eggs are cooked.



Recipe by Lodge Cast Iron. Find here:

<http://www.lodgecmfg.com/recipe/mountain-man-breakfast>



ORANGE GLAZED STUFFED PORK CHOPS

PREP TIME: 10-20 MINUTES COOK TIME: 1 HOUR SERVINGS: 10

INGREDIENTS:

½ cup butter
½ cup diced celery
¾ cup diced onion
1 cup fresh bread cubes
1 tablespoon parsley
1 teaspoon salt
1 teaspoon fresh ground pepper

½ teaspoon paprika
½ teaspoon rosemary
½ teaspoon allspice
1 apple, peeled and diced
10 (8 ounce) pork chops with pocket cut in each
2 ounces olive oil
¾ cup water

GLAZE

1 cup sugar
2 tablespoon cornstarch
2 oranges, zest and juice
1 teaspoon cinnamon
14 whole cloves
½ teaspoon salt

PREPARATION:

1. Heat a 14 inch Dutch oven over medium-high heat (24 coals on top, 12 on the bottom). When it has reached temperature, remove the lid. Melt butter and sauté celery and onion until tender (about 5-7 minutes).
2. Add remaining ingredients, stir to combine. Add a small amount of water, if necessary, to moisten the stuffing.
3. Use fingers to stuff the mixture into the slit in the pork chops. Seal the pockets with toothpicks and tie with butcher string.
4. Brown the chops in olive oil on each side over medium to medium-high heat. Stand the chops on their sides and pour the water around them.
5. Remove a few coals to lower heat, cover, and simmer at about 350° F until tender, about 50-55 minutes.
6. While chops are cooking, prepare glaze by combining sugar and cornstarch in a 10 inch Dutch oven.
7. Stir in the orange zest and juice, cinnamon, cloves, and salt.
8. Cook over medium heat until sauce is thick and clear.
9. Place pork chops on lid for presentation. Pour sauce over them and garnish with parsley and orange slices.



Recipe by Lodge Cast Iron. Find here:

<http://www.lodgefg.com/recipe/pork-chops-in-potato-sauce>



CAMPFIRE CHILE VERDE

PREP TIME: 15-25 MINUTES COOK TIME: 45-50 MINUTES SERVINGS: 20

INGREDIENTS:

5 pounds boneless, lean pork roast, cut into small cubes	2 tablespoons oil
1 chopped onion	¼ cup flour
½ cup finely chopped celery	4 cups water
2 green onions, chopped, including green	1 (7 oz.) can tomatillos
1 green bell pepper, chopped	2 cups canned chopped green chiles
1 clove garlic, minced	salt to taste

PREPARATION:

1. Place a 14 inch deep camp Dutch oven over a bed of coals, brown cubed pork, and stir to cook all cubes. When browned, add onion, celery, green onion, bell pepper, and garlic. Stir and cook about 10 minutes, until vegetables are soft. Push mixture to one side of the oven.
2. Add 2 tablespoons of oil to pan juices. Stir in flour to make a roux. (Roux is a thickening agent created when mixing flour and oil.) Stir until flour mixture is light tan. Add 4 cups of water and stir to make a smooth gravy, stirring in the meat mixture.
3. Bring to a boil and stir until mixture thickens. If mixture is too thick, add more water. Add tomatillos and green chiles. Add salt to taste. Simmer for 30 minutes to blend flavors and tenderize meat.
4. Serve with fresh tortillas.



Recipe by Lodge Cast Iron. Find here:

<http://www.lodgeimg.com/recipe/campfire-chile-verde>



LAZY PEACH COBBLER

PREP TIME: 5-10 MINUTES COOK TIME: 45 MINUTES SERVINGS: 8

INGREDIENTS:

2 (30 oz.) cans sliced peaches, in syrup
1 package white or yellow cake mix
ground cinnamon to taste
½ stick butter or margarine

PREPARATION:

1. Place a 12 inch camp Dutch oven over 15 hot charcoal briquettes.
2. Pour contents of peach cans into oven. Spread dry cake mix evenly over peaches. Sprinkle cinnamon all over to taste. Cut butter into equal slices and arrange on top.
3. Put lid on top of oven and place 10 hot charcoal briquettes in a checkerboard pattern on top. Bake for about 45 minutes or until done.
4. Spoon into bowls and add cream, ice cream, or whipped cream if desired.



Recipe by Lodge Cast Iron. Find here:

<http://www.lodgemfg.com/recipe/lazy-cobbler>



CAMPFIRE BUTTERMILK BISCUITS

PREP TIME: 15-20 MINUTES COOK TIME: 12-15 MINUTES SERVINGS: 12-16

INGREDIENTS:

½ cup butter
2 ½ tablespoons granulated sugar
1 beaten egg
¾ cup buttermilk
¼ cup club soda
1 teaspoon salt
5 cups Bisquick™ biscuit mix

¼ cup melted butter
(for top of biscuits)

PREPARATION:

1. Grease and heat a 12 inch Lodge Dutch oven with 8 coals on the bottom and 17 coals on the top.
2. Combine all ingredients. Knead the dough by hand until smooth. Flour your hands. Pat the dough flat to ¼ inch thickness on waxed paper and punch out biscuits with a biscuit cutter.
3. Place biscuits on the bottom of the hot Dutch oven and bake for 12-15 minutes or until golden brown. Rotate the oven and lid often to prevent burn spots. Remember, these will bake from the top down.
4. Remove from heat and brush golden biscuits with ¼ cup melted butter.



Recipe by Lodge Cast Iron. Find here:

<http://www.lodgemfg.com/recipe/campfire-buttermilk-biscuits>



BAKED STUFFED APPLES

PREP TIME: 10-15 MINUTES COOK TIME: 50-60 MINUTES SERVINGS: 6

INGREDIENTS:

6 baking apples	6 oz. orange juice concentrate, thawed
½ cups raisins	3 tablespoons honey
½ cup slivered almonds	
½ teaspoon cinnamon	
½ teaspoon nutmeg	
2 ¼ cups water	

PREPARATION:

1. Wash and dry apples. Remove core, but do not cut all the way through the bottom of the apple.
2. In a small bowl, combine raisins, almonds, cinnamon, and nutmeg. Divide filling among apples. Use fingers to stuff apples with filling.
4. In a small bowl, combine water, orange juice concentrate, and honey. Mix until well blended.
5. Place apples in 12 inch Lodge Dutch Oven. Carefully pour orange juice mixture over apples.
6. Bake between 350-450° F for 50 minutes, or until apples are tender. Spoon excess sauce over apples before serving.



Recipe by Lodge Cast Iron. Find here:

<http://www.lodgecmfg.com/recipe/baked-stuffed-apples>



NOTES