



Dutch oven cooking

Before completing this charm, girls should have completed the Be Wild, Be Free patch as well as leave no trace, first aid, and fire charms

Learning to use Dutch ovens adds to your camping experience. There are a variety of meals that can be cooked in a Dutch oven; main dishes, soups, even desserts

- Learn about Dutch ovens. A site you can use to help you learn about Dutch ovens and how to use them is: <http://www.kids-cooking-activities.com/dutch-oven-cooking-for-kids.html>
 - What are the different sizes?
 - Why do we sometimes stack Dutch ovens?
 - What types of food are Dutch ovens good for cooking?
- Learn the steps for cooking with Dutch ovens
 - How hot should your coals be?
 - How should you place the coals?
 - How many coals should you use for each size of pan?
 - How often do you rotate your Dutch oven?
- Practicing what you've learned. You may use recipes that your leader gives you, or you may use the internet to find easy recipes. This site has some easy recipes to get you started. <http://50campfires.com/35-incredibly-easy-dutch-oven-recipes-camping/>
 - Choose 1 main dish recipe to make with your troop.
 - Be sure that you choose a simple one to start so you don't overwhelm yourself. Start with a chili, stew or casserole.
 - Choose 1 dessert recipe to make with your troop.
- Remember, practice makes using a Dutch oven easier. With your troop, take the time to practice a few times with the oven. Try some of the recipes on this site or find your own. <http://boyslife.org/outdoors/outdoorarticles/54956/17-tasty-dutch-oven-recipes/>
 - Show off your Dutch oven cooking skills. Plan a "campout dinner" for your parents. Work together with your troop to decide what to cook and bring all the ingredients.
 - Invite another troop to try some of your cooking. Show them how to use the Dutch oven. After you can all enjoy your tasty treats.