

DUTCH OVEN COOKING



Prerequisite: A Cadet must have earned both the **Camp Cooking** and **Fire Building merit badges** before being awarded the **Dutch Oven Cooking merit badge**.



This badge should be done in an outdoor setting. Although charcoal briquettes are preferred, hardwood coals from your fire pit can be used as well.

1. Describe each of these different methods of cooking.

Fry _____

Simmer _____

Bake _____

Roast _____

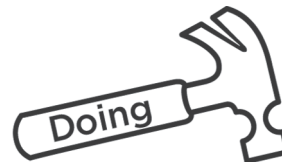
DATE COMPLETED: _____ **PASSED BY:** _____

2. Learn these rules for caring for a Dutch oven.
- Never store food in a camping Dutch oven.
 - Use wood or plastic scrapers to clean the oven. Steel will scratch it.
 - Use boiling water as needed to aid in removal of stuck-on food.
 - Use a 50:50 mixture of water and apple cider vinegar to clean and disinfect the oven.
 - Wipe dry with paper towels, apply a small amount of good vegetable oil, then wipe the oven inside and out.
 - Place a paper towel in the oven to help absorb any moisture when storing the oven.

DATE COMPLETED: _____ **PASSED BY:** _____

3. Describe the method for cooking with a Dutch oven.

DATE COMPLETED: _____ **PASSED BY:** _____



With the supervision of a counselor, prepare a side dish or a meal, approved by your counselor. Then use the proper care to clean your Dutch oven so it's ready to use the next time.

DATE COMPLETED: _____ **PASSED BY:** _____

BADGE APPROVED BY: _____

BADGE COMPLETED ON: _____