

HOW HOT IS IT?

Hand Thermometer: Hold your palm at the place where food will go: over coals for broiling, in front of reflector oven for baking. Count "one one-thousand, two-one-thousand" and so on for the number of seconds you can stand to hold your hand there. Move your hand and the coals to find the temperature you want.

Hand Removed at Count	Heat	Temperature
6 to 8 seconds	Slow	250°F - 350°F
4 to 5 seconds	Moderate	350°F - 400°F
2 to 3 seconds	Hot	400°F - 450°F
1 or less seconds	Very Hot	450°F - 500°F

You can generally plan on 20-30 degrees out of each of the charcoal briquettes you use on your Dutch Oven.