

Dutch Oven Cooking Merit

Note: Prior to beginning this merit, you must complete the Cooking Merit.	Initials
Cooking Merit completed	Date Leader'
1. Write a 100-word essay on the history of cast-iron and Dutch oven cookware. Write your essay on a separate piece of paper and insert in your workbook.	Initials Date
 Write a brief description of the differences between a camp Dutch oven and kitchen Dutch oven. Write your description on a separate piece of paper and insert it in your workbook. 	Leader Initials Date
 Identify the various cooking accessories useful for Dutch oven cooking and explain their uses. 	Leader Initials
Complete MWS 1 "Dutch Oven Accessories."	Date_
	Leader' Initials Date
5. List at least five safe food-handling practices.	Date
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Leader's Initials Date	6 Identify the number of coals needed to obtain various cooking temperatures.Complete MWS 2 "Dutch Oven Temperatures."7. Explain in writing how to properly season a Dutch oven.
Leader's Initials Date	
Leader's Initials Date	 Prepare a booklet containing recipes for three main dishes, three desserts, and five side dishes. Use MLR 3b "Dutch Oven Recipe." Your commander will give you eleven copies of it.
Leader's Initials Date	9. Using Dutch ovens, properly prepare and serve four people a meal containing the following: a main course, two side dishes, and a dessert. Main course Side dishes Dessert