

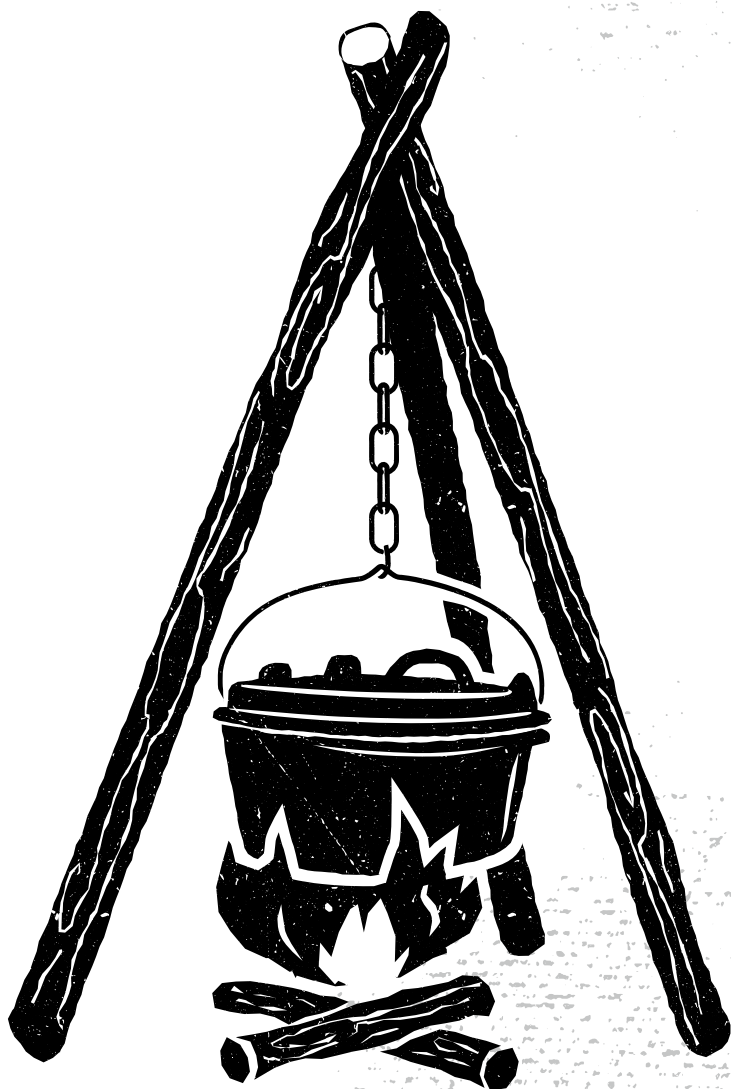


**KEEP IT
WILD!**

STARTER GUIDE



Dutch Oven •
Cocotte en fonte • Horno holandés



GLÜCKWUNSCH!

Du bist jetzt stolzer Besitzer von JOHN oder LITTLE JOHN! Egal ob beim Camping oder nach Feierabend im heimischen Garten – mit deinem Dutch Oven bist du nicht mehr an die Küche gebunden, sondern kannst kochen, wo und wie du willst. Frittieren, Backen, Rösten, Köcheln, Anbraten: Es gibt so gut wie nichts, was dein neuer gusseiserner Kumpel nicht kann.

CONGRATULATIONS!

You are now the proud owner of JOHN or LITTLE JOHN! Whether at the campsite or in your garden after a long day at the office – your Dutch Oven gets you out of the kitchen. Cook wherever you want, just the way you like it. Frying, baking, roasting, simmering, browning: There's hardly anything your new cast-iron buddy can't do.

PROFICIAT!

Je bent nu de trotse eigenaar van JOHN of LITTLE JOHN! Of je nu gaat kamperen of na je werk thuis in de tuin zit, met de Dutch Oven ben je niet langer gebonden aan de keuken. Nu kan je koken waar en hoe jij dat wilt. Frituren, bakken, braden, sudderen, aanbraden: je nieuwe gietijzeren vriend kan zowat alles aan.

FÉLICITATIONS!

Tu peux désormais être fier de posséder un JOHN ou LITTLE JOHN! Que ce soit pour le camping ou le soir dans ton jardin après une journée de travail, avec ta cocotte en fonte tu peux cuisiner d'où tu veux et comme tu veux, pas seulement dans ta cuisine! Frir, cuire comme dans un four, griller, mijoter, rôtir: ton compagnon en fonte est capable de tout faire!

CONGRATULAZIONI!

Da ora sei il nuovo proprietario di JOHN o LITTLE JOHN! In campeggio o dopo il lavoro nel tuo giardino a casa: con il tuo Dutch Oven potrai cucinare dove e come vuoi. Friggere, cuocere al forno, arrostitire, cuocere a fuoco lento, rosolare: non c'è praticamente nulla che la tua nuova cocotte in ghisa non possa fare.

¡FELICIDADES!

¡Eres el orgulloso propietario de JOHN o LITTLE JOHN! Ya sea estando de camping o en el jardín de tu casa al terminar el trabajo, con este horno holandés no tendrás que depender de la cocina y podrás cocinar como y donde quieras. Freír, hornear, asar, hervir o dorar: No hay nada que tu nuevo compañero de hierro fundido no pueda hacer.

HOW TO BURN-IN YOUR DUTCH OVEN

Your Dutch Oven is pre-oiled (pre-seasoned). To get the most out of your cast-iron pot, as well as to make it anti-stick and to protect it from rust, burning in is enormously important. Here's how you do it:

- Soak your Dutch Oven and lid in hot water and mild detergent for 1 hour.
 - Thoroughly remove grease and production residue with a soft sponge.
 - Thoroughly rinse your Dutch Oven with hot water.
 - Dry in a closed grill or oven at low heat for 90 minutes.
 - After the pot has cooled down again, carefully coat your Dutch Oven (including lid) with a thin coat of unrefined cooking oil.
- IMPORTANT:** Linseed, sunflower, canola oil or lard is well-suited for burning in. Make sure that you use grease with a low smoking point. Do not use olive oil or whey products for burning in – these smoke, have an unpleasant odour, and become bitter when burned.
- Allow the oil to soak in for 10 minutes and then remove the excess oil with a cotton cloth. Please refrain from using paper towels, because it will leave behind fluff.

ON THE GRILL:

Turn the grill on to the highest temperature (infrared ceramic burners on the smallest flame). Place your Dutch Oven upside down (with the bottom facing up) with the lid on the grill.

IN THE OVEN:

Place the cast-iron pot upside down (with the bottom facing up) and the lid on the oven grate. Place a baking pan below it to catch any oil that drips down. Turn on the oven with top and bottom heat to 250 °C.

- Burn-in your Dutch Oven and lid for 45 minutes.
- Turn off the grill or oven and let the Dutch Oven cool completely.
- For an extra robust patina, repeat the steps from oiling to burning in and cooling off 1-2 times.

CLEANING AND MAINTENANCE

The most important thing to keep in mind when cleaning your Dutch oven is to NEVER use detergent. It would damage the patina you've worked so hard to burn in. You can simply remove any remaining food with a wooden spoon or plastic scraper and then rinse your Dutch oven with hot water.

After cleaning, you should thoroughly dry your Dutch oven and then rub it down with suitable oil (see above), allowing the protective patina to burn in again the next time it's heated.

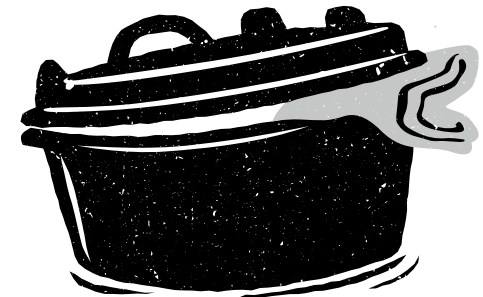
CORRECT STORAGE

Never store the Dutch Oven with the lid completely closed, as the oil on the surface can turn rancid. If this happens, you will have to burn-in the pot again to make sure that the rancid oil doesn't spoil the taste of your food.

Always make sure that **air can circulate freely** within the pot, that the pot is **completely dry** and that you store it **inside**.

WATCH OUT!

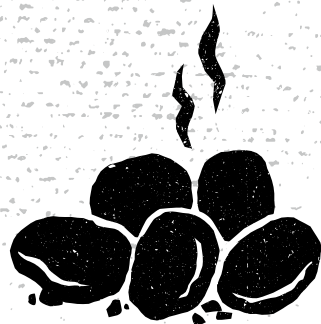
- Never pour **cold water** in a pot that has not yet cooled down! The cast-iron might break because of the rapid cooling.
- The patina has an important protective function! Therefore, **do not use strongly acidic foods** in your Dutch oven, because they could damage the patina.
- Never leave an **empty pot on a source of heat**. The cast-iron could deform or even break.



HOW TO HEAT YOUR POT

WITH BRIQUETS

In the following table, you can look up how many briquets you need for the various pot sizes and how hot it'll get in the pot. Here, we assume that high-grade grill briquets of standard size are used (egg-shaped).



SIZE/TEMP.	160 °C	175 °C	190 °C	205 °C	220 °C	235 °C
8 inches (2 l)	15	16	17	18	19	20
10 inches (4 l)	19	21	23	25	27	29
12 inches (6 l)	23	25	27	29	31	33
14 inches (8 l)	30	32	34	36	38	40
16 inches (10 l)	34	36	38	40	42	44

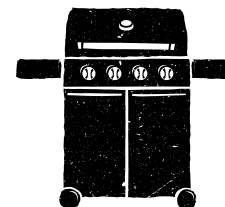
Several recipes require greater heat from the bottom than from the top, or the other way around, which is why the briquets need to be arranged differently for various modes of preparation:

SIMMERING
1/3 of the briquets on the lid
2/3 underneath the Dutch Oven

BAKING
2/3 of the briquets on the lid
1/3 underneath the Dutch Oven

GRILLING/BRAISING
1/2 of the briquets on the lid
1/2 underneath the Dutch Oven

IN A GAS GRILL



You can use a gas grill to – **directly or indirectly** – heat the Dutch Oven. If you are looking to sear ingredients, simply place the lid or pot on the grate above the direct zone with quite a bit of heat.

If you are looking to prepare stews, place the Dutch Oven in the indirect zone, close the lid of the gas grill, and set the grill to **medium or low heat (approx. 180°C/356°F)**.

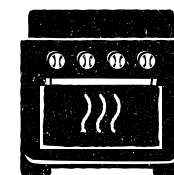
OVER AN OPEN FIRE

Glowing embers are generally better suited for cooking, and easier to control than blazing flames. Open fire additionally poses a hazard. Therefore, you should always make sure to only light a fire at **specified fireproof places and on level surfaces, at a minimum distance of 110 yards to the nearest forest.**

After lighting a fire, you can take a grill grate, place it over the embers that have formed in the fire, and then place the Dutch Oven on the grate. It's best to arrange the embers **away from the direct flames**, otherwise your pot might get too hot. Alternatively, you can also **place a few cobblestones in a circle around the embers**, to make sure your pot rests securely on the stones with the glowing embers beneath it.

Do not use too many or overly intense embers at the beginning, otherwise your food will burn. Also keep in mind that embers cool down faster than briquets and might need to be replaced more often.

IN AN OVEN



Place your pot on the oven grate and set the desired heat (**upper/lower heat**). If you want your dish to brown, simply remove the lid of the Dutch Oven during the last 15–20 minutes of cooking.

If you have an oven with a grill function, use the **grill function** at the end. However, make sure to keep an eye on your dish to make sure it doesn't blacken.



WARNING!

Only light a fire for your Dutch Oven at fireproof places and on level surfaces. Always keep the risk of forest fires in mind – especially in summer! In any case, open flames are strictly prohibited in many wooded areas. A minimum distance of 110 yards to the edge of a forest must be observed.



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