

How to Make Charcoal Starter Chimney:

Supplies

Large metal can (#10 or 3 lb. coffee can)

Can punch

Picture wire, mirror wire, or wire coat hanger

1. With a can punch, place holes around the bottom edge – be careful of seam.
2. Make two holes near the top rim of the can for handle; make handle from wire.

Box Ovens

With a box oven, you can bake goodies and cook fire much as they might at home.

Features

Easy to use; no need to preheat

Versatile

Inexpensive to make

Bulky to store and carry

For use in a fire site only

Materials

Cardboard box (heavy duty, with partitions and lid) approximately 15-18" high

Heavy-duty aluminum foil (foil tape is now available and works great on box ovens)

4 metal cans (about 3" high, 3" diameter), empty, with labels removed

Oven rack

When ready to use, charcoal fire

Note – Natural charcoal burns at varying temperatures, so it is not conducive for box ovens.

1. Keep lid attached to heavy duty cardboard box.
2. Line the inside of the box, including the lid, with foil.
3. Place box on level surface in fire site with hinge at top. If ground is very cold or wet, raise box slightly off ground on small stones or wood, or place on a separate grate.
4. Place 4 metal cans in box to support rack or baking pan. Cans should all be the same height. Allow sufficient air space around item to be baked.
5. Start charcoal fire in chimney or in a woodfire. One briquette equals about 20 degrees. Add or 1 or 2 extra for cold, wet, wind...etc. Replenish every 30 minutes.
6. While the charcoal is getting started, prepare the food to be cooked.
7. Place glowing briquettes in bottom pan.
8. Place baking pan on top of rack or on top of the four cans if you don't have a rack. The pan must be smaller than the inside of the box oven with room for heat to circulate. Baking time will be similar to a home oven, but may take longer in wet or windy weather.

9. Close oven door leaving as small opening (about ½ inch) for oxygen supply so that the charcoal does not go out.

When through baking, remove charcoal briquettes with tongs and add to existing fire or extinguish properly in fire site.

Box Oven Pizza

Ingredients:

Crust- you can use any manner of crust you have! Tortillas, english muffins, bagels, bread, premade crust, flatbread, etc.

Sauce - red, white, bbq sauce; the choices are endless! Or skip if you don't like sauce!

Toppings - cheese, non-dairy cheese, meat, veggies: whatever you like!

Build your pizza on cookie sheet. Place in 350 degree oven for 15-20 minutes, until cheese is melted and just starting to brown or pizza is hot.