

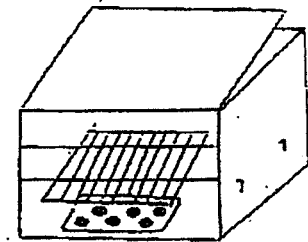
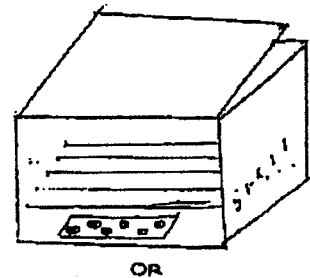
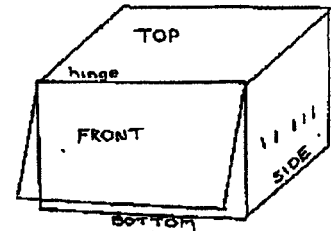
BOX OVEN

MATERIALS NEEDED

One sturdy cardboard box with lid cut only on 3 sides (you need a hinged top), 5 coat hanger or 2 hangers and one wire cake rack, 18 inch heavy duty aluminum foil, 1 foil pan for coals.

DIRECTIONS

- A. Cut coat hanger wires 4in longer than width of box to use to make a shelf.
- B. Use a wire and poke holes in the side of the box about 4" from the floor of the oven as follows:
- C. Place 5 wires across about 1in apart with center wire at center of the side of the box. OR Place 1 wire 3" in from front and another 3" from rear of the box. Place wire cake rack across the wires to make a shelf.
- D. To line the inside of the box with foil, Cut foil long enough to cover door, side, bottom, and side, plus a 4" over lap for the door and bottom. Put this in as lining with the shiny side up do not try to keep it smooth and tape overlap to box with masking tape.
- E. Cut piece of foil to turn over side of box 2" on outside, go across both sides and bottom and overlap on opposite side. Put this in to completely line the box.
- F. Cut another piece of foil as in D and put in box.
- G. Insert coat hanger rods into hole to make a shelf. Squeeze side of box in a little and you bend ends down so they stay in place. Cover hanger ends with tape.



To Use The Box Oven

1. Place box on ground in position for the door to open from ground up.
2. Place 6-7 red hot coals into aluminum pan while holding the pan with potholder.
3. Put pan on floor of the oven and close the door. Leave it ajar so coals burn.
4. Wait 8 minutes to test—place a small piece of white paper on shelf, close door ajar:
HOT OVEN 425 --paper tans in 1 minute (biscuits, pizza)
MOD OVEN 350 --paper tans in 2 minutes (cake, cobbler)
SLOW OVEN 325 -- paper tans in 3 minutes (roast)

To regulate the temperature, too hot—remove 1 coal, wait 3 min. and retest
too cool Add 1 coal, wait 3 min. and retest.

When oven temperature is right, place the baking pan on the wire shelf, close door (ajar) and time. Half way through, use a stick to knock ash from coals, add if needed add more coals.

Bake anything in this oven as you would at home, but allow 5 to 10 min. more.

Rule of Thumb - 1 briquette = 45° of temperature

RECIPES

Anything you can cook in a conventional oven can be cooked in a box oven

PEACH YUMS

Canned peach halves
Large marshmallows
Cinnamon

Place a well drained peach half, cut side up, on a piece of foil large enough to wrap it. Put one large marshmallow in the peach and sprinkle with a little cinnamon. Wrap the peachy yum. Warm in the box oven until the marshmallow is melty, 5-10 minutes.

SAUSAGE BALLS

1 lb sausage
3 cups bisquick
1 8 oz jar Cheese Whiz or shredded cheese

Combine sausage (cooked), bisquick and cheese; shape into balls. Bake in preheated 300 degree oven for 25 minutes or until lightly browned.

EASY PIZZA

$\frac{1}{2}$ English Muffin - enough for each girl to have 1
Pizza Sauce
Shredded Cheese
Assorted toppings - pepperoni, mushrooms, sausage, green peppers, etc.

Allow each girl to prepare her own pizza. Place in aluminum foil baking dish. Cook 15-20 minutes, until cheese is melted and pizza is hot.