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Posting: Please Help - Dutch Oven	Posting 1
Poster: Dagmar Noll	
Date: 1 January 2006 8:18 AM	
<p>Several months ago I got a dutch oven from my mom who got it at a tag sale. It's porcelain-enamel and comes with NO instructions. The info on the side says, "Perfect for traditional ceramic and magnetic induction surface". What the heck does that mean? Can I use it on top an electric stove, or what?</p> <p>Dagmar</p>	
Posting: Re: Please Help - Dutch Oven	Posting 2
Poster: Dagmar Noll	
Date: 1 January 2006 8:20 AM	
<p>Just for more information, I have one of those typical electric stoves with burners that look like little labyrinths.</p> <p>D</p>	
Posting: Re: Please Help - Dutch Oven	Posting 3
Poster: Pippin	
Date: 1 January 2006 8:48 AM	
<p>Will trade information for whatever you're cooking!! Just kidding - the induction is just a word to describe how your stove produces the heat on those coils you described. It'll be fine for your Dutch Oven.</p>	
Posting: Re: Please Help - Dutch Oven	Posting 4
Poster: Dagmar Noll	
Date: 1 January 2006 9:11 AM	
<p>So....my stove coils are ceramic? (I don't think they are magnetic).</p> <p>Thanks,</p> <p>Dagmar</p> <p>p.s. I'm making "Mess of Pottage", Gramma's recipe</p>	
Posting: Re: Please Help - Dutch Oven	Posting 5
Poster: Dagmar	
Date: 1 January 2006 9:12 AM	
<p>I always thought the coils were some type of metal...</p>	
Posting: Re: Please Help - Dutch Oven	Posting 6
Poster: Pippin	
Date: 1 January 2006 9:34 AM	
<p>If the whole top is flat, it's most likely ceramic. If you have individual coils, they're not ceramic and they probably feel hot when you turn them on. If they are induction coils, they'll get hot only when a pot or pan is placed on them. Regardless, your Dutch oven will work fine on whatever surface you have.</p>	
Posting: Re: Please Help - Dutch Oven	Posting 7
Poster: Dagmar	
Date: 1 January 2006 9:43 AM	
<p>Yeah, I decided to just go with it, and so far I don't see/smell anything toxic.</p> <p>Conciousness is always a good sign.</p> <p>Thanks!</p> <p>Dagmar</p>	
Posting: Re: Please Help - Dutch Oven	Posting 8
Poster: Sam	
Date: 1 January 2006 7:43 PM	

Dagmar,

What is the recipe for "Mess of Pottage"?

If you don't mind sharing it. I love to see the old recipes.

Posting: Re: Please Help - Dutch Oven Posting 9
 Poster: Kate Fortier
 Date: 1 January 2006 9:42 PM

Dagmar ... I was shocked a few weeks ago. I was watching Martha Stewart's show and they were making potatoes. Whoever the guest was usually cooked her potatoes in a Dutch oven and she said it took five minutes. Could this be true?? Are they really that fast?

Posting: Re: Please Help - Dutch Oven Posting 10
 Poster: Dagmar Noll
 Date: 2 January 2006 7:13 PM

Kate -

I suspect the cast iron ones might be! I've only used my enamel one once (yesterday) and it seemed pretty normal to me in terms of cooking time (though it seemed to boil at an unusually low temp).

I'm a big fan of cast iron these days!

Dagmar

Posting: Re: Please Help - Dutch Oven Posting 11
 Poster: Tina
 Date: 3 January 2006 1:14 AM

I have a cast iron dutch oven, the advantage is that they hold the heat and heat distribution is even. I don't know about cooking potatoes in 5 minutes, but I did bake focaccia in a cast iron skillet this weekend that was pretty interesting.

Posting: Re: Please Help - Dutch Oven Posting 12
 Poster: Dagmar Noll
 Date: 3 January 2006 5:05 AM

I bake my scones on a cast iron griddle instead of using a conventional cookie sheet (no place to store the griddle except the oven, so might as well use it!). I love the way they come out using the griddle! In fact, I'm making some scones on the griddle this a.m.

Happy baking and cooking!

Dagmar

Posting: Re: Please Help - Dutch Oven Posting 13
 Poster: Kate Fortier
 Date: 3 January 2006 10:20 AM

Wow, and I was proud of myself for throwing some pre-made sugar cookie dough on a sheet and treating the family last night!

Although, I did make some excellent banana bread the other day. Fantastic!

(And not a blasted word out of YOU, Monaghan.)

Posting: Re: Please Help - Dutch Oven Posting 14
 Poster: rd
 Date: 3 January 2006 11:31 AM

Dagmar---couldn't help laughing when I read the opening of your post--it has the makings of a good country/western song: "I baked my scones on hot iron griddle."

Posting: Re: Please Help - Dutch Oven Posting 15
 Poster: Ada
 Date: 5 January 2006 2:35 PM

Something interesting that I recently learned is that cast iron can not be used on the new ceramic cooktops. Also, all pots/pans used must have flat bottoms (e.g. some griddle pans can not be used on them).

Posting: Re: Please Help - Dutch Oven Posting 16
 Poster: Dagmar Noll
 Date: 6 January 2006 7:05 AM

Ada -

I still don't know what ceramic cooktops are. I guess all the people I know have old stoves!

Dagmar

Posting: Re: Please Help - Dutch Oven Posting 17
 Poster: Bobbi
 Date: 7 January 2006 9:38 PM

Dagmar,

I suspect they are like the "glass" one my daughter had. Note I say "had" because something fell on it and cracked it. They are solid and flat. easy to clean, but I was not impressed. I'll take good old gas any time

Posting: Re: Please Help - Dutch Oven Posting 18
 Poster: Bruin
 Date: 7 January 2006 10:22 PM

Can't use copper bottom pans on the new glass stoves. Glass tops are very easy to and give the kitchen a modern look. I'd pick gas, if I lived in a "city" section of town with gas lines. My home came with a drop-in range and I switched it to a slide-in. I wanted the drawer for the pans. Plus there weren't many drop-in models to pick from. Both of these kinds of stoves cost a lot more than a free standing range with the same features. If I ever build my own kitchen, I'll get a free standing stove.

Posting: Re: Please Help - Dutch Oven Posting 19
 Poster: Bobbi
 Date: 8 January 2006 6:03 PM

Bruin,

We're out in the country, but we got a 5-burner Kenmore gas stove and use propane. Works great - not expensive (the tanks seem to last forever!, thank you) and even if there's a power outage you can still cook.

In addition it has two electric ovens, one regular size and a small one. The large one can be used as convection or regular. It was an investment, but my last stove was almost 50 years old (electric w/2 ovens) so I figure if this one lasts half as long I'll be happy.

Posting: Re: Please Help - Dutch Oven Posting 20
 Poster: Ernie E
 Date: 8 January 2006 6:35 PM

I use copper bottom pans all the time on my glass top range! also cast iron dutch oven. I've had it many years with no problems. But like Bobbi I live in the country and love to cook on wood burning range this time of year. But it takes twice as long. Stop over I always cook enough for an army.

Posting: Re: Please Help - Dutch Oven Posting 21
 Poster: Bruin
 Date: 8 January 2006 9:21 PM

The GE range manual said that copper bottom pans would stain the finish. I grew up on the Revere pans, so it good to find out that my tea kettle may be OK. The new stoves and appliance have electronic controls, one voltage spike and your out \$300 for a new board and labor. Most of the new appliances seem to go 8 to 12 years. I got 6 out of my Whirlpool stove.

Posting: Re: Please Help - Dutch Oven Posting 22
 Poster: Ada
 Date: 9 January 2006 12:06 AM

My ceramic-top Frigidare range was just delivered last week, so I am still experimenting. My range manual says nothing about not using copper bottom pans. My Revere tea kettle and 1.5-qt saucepan seem to work quite well, no staining nor other problems. The manual does say not to use cast iron nor glass on the burners. Also, pan/skillet bottoms must be flat, not warped, etc. While there are things I like about the coil burners, in my experience they never stay flat and are not inexpensive to replace (though not often). I finally decided that it was not worth the \$200+ for parts along to replace the surface burners, which I had done at least once before and may not have solved the problems. I do like the feature that the two large burners can be used as large or small burners.

Posting: Re: Please Help - Dutch Oven Posting 23
 Poster: Ernie E
 Date: 9 January 2006 1:21 PM

My Range is a jenn aire ,had it 10+ yrs. I think the problem with cast iron cook ware is weight, heavy pot, full water, 10# roast plus veggies,TOOOOO much, CRACK!!!