

Cooking on a Fire Pit

Cooking out side in a fire pit can be challenging but it can also be very rewarding. You feel that you are really camping if you cook outside on a firepit. If you are planning do cook on an outside fire pit you must check with campsite or area that open fires are permitted. Once this is done then you can proceed. You must keep the fire going at all times. You will never get a meal prepared if you let the fire go out. Besides cooking on the coals is the fastest and easiest way to cook. It take a while to create a good bed of coals so be patient. You must have a grate in the fireplace for pots to be placed on. It is wise to put the grate in the fire pit before the fire is going. You will be ensured that the grate will be level and it will be a safer cooking experience. You must have a good pair of gloves for handling hot pots. Oven mitts do not work so well over an open fire. Go and purchase a good pair of fireproof gloves. Aluminum foil is an important tool for fire pit cooking. To expediate clean up of pots rub the outside bottom of the pots with dish detergent. Any soot will gather on the dish soap and clean up will be a breeze. Make sure you have a good supply of wood available of different sizes. Once cooking starts and you have a good bed of coals you will not have to add too much wood but you will need to add wood after you are finished to keep the fire going.