

## Paper Box Oven

### Materials Needed:

- Paper box
- Heavy Duty aluminum foil and aluminum tape
- Two wooden dowels or metal supports
- Spray adhesive (optional)
- Pie pan or something to keep coals off of bottom of box
- Blanket for insulation



1. Cut two round holes in each side of the box a little more than half way up for the support rods. Cut two holes  $\frac{3}{4}$ " x 3-4" on each side close to the bottom to provide air for the charcoals.
2. Cover paper box and lid inside and out with aluminum foil. This works great by spraying box first with adhesive, attaching foil, and securing with the aluminum tape. If your supports are made from wooden dowels cover them with aluminum tape. Trick is to make sure that none of the cardboard is showing as it will burn.
3. Invert a pie pan or a disposable grill liner on the bottom of the box. You can use anything that will keep the charcoals from sitting directly on the box. Insert the supports and you are ready to cook.
4. Takes only 5-8 briquets to bake for 60-75 minutes at about 350°. Start coals and place evenly in the bottom of the oven, put food in pan on dowels (a 9x13" pan fits perfectly) and cover with the lid. Insulate by covering with a blanket.

## Apple Box Oven

### Materials Needed:

- Apple box top
- Heavy Duty aluminum foil and aluminum tape
- Plastic cooking bag (for optional window)
- Spray adhesive (optional)
- Cooling rack and 4 pop cans filled with rocks or converted portable grill cut to fit
- Blanket for insulation



1. Cut out a 4x9" window at the top of the apple box if desired. Cut a 1x4" hole on the bottom of both ends of the box to allow air to get to the coals. Tape a piece of the plastic cooking bag over the window area. Cover box with aluminum foil inside and out. This works great by spraying box first with adhesive, attaching foil, and securing with the aluminum tape. Trick is to make sure that none of the cardboard is showing as it will burn.
2. Spread a piece of aluminum foil on a flat surface outdoors. Put converted portable grill or cooling rack supported by rock filled pop cans on top foil. Start charcoals and place evenly on the foil. Put apple box oven over the top and allow to preheat for a few minutes. Then place pan of food on top of the grill or rack and replace oven.
3. This homemade oven bakes using only 10-14 charcoal briquets. Use one coal for each 35 degrees desired. 10 coals = 350 degrees Place started coals on foil surface, position food on rack and place oven on top. Oven can maintain temperature for 45-55 minutes. Slip fresh coals underneath if longer cooking time is desired. Insulate by covering with a blanket.

