

## What Size Of Dutch Oven Do I Need?

The following chart will help you decide what size of Dutch Oven you will need to serve various group sizes.

### Lodge Dutch Ovens

SIZE	DEPTH	QUARTS	SERVINGS	
			Main Dishes	
5"	2 ½"	½	Main Dishes	1-2
			Side Dishes	2-4
8"	2 ½"	2	Main Dishes	2-6
			Side Dishes	8-10
10"	3"	4	Main Dishes	2-12
			Side Dishes	8-10
12"	3 ½"	6	Main Dishes	6-18
			Side Dishes	To 30
12"	5"	8	Main Dishes	8-25
			Side Dishes	To 40
14"	3 ½"	8	Main Dishes	8-25
			Side Dishes	To 40
14"	5"	11	Main Dishes	10-35
			Side Dishes	To 55
16"	3 ½"	12	Main Dishes	12-38
			Side Dishes	To 60

MACA Dutch Ovens

SIZE	DEPTH	QUARTS	SERVINGS/USE	
13"	6 ½"	12	Main Dish	38
			Side Dish	64
			Whole chickens, bundt cakes, crown roasts, small turkeys	
15"	7 ½"	16	Main Dish	50
			Side Dish	85
			Crown roasts, turkeys to 18 lbs., hams	
17"	9"	30	Main Dish	96
			Side Dish	160
			Turkeys to 25 lbs, prime ribs to 16 lbs.	
22"	10"	64	Main Dish	200
			Side Dish	325
			Turkeys to 40 lbs, prime ribs to 24 lbs.	

Used by permission from "LOVIN' DUTCH OVENS" by Joan S. Larson pages 10-11