

CARDBOARD BOX OVEN TUTORIAL

Items Needed:

- 1 large box
- 1 cooling rack or portable grill rack that will fit inside the box
- 4 empty pop cans filled with rocks
- 1 75 sq ft. roll of heavy duty aluminum foil
- 1 roll of aluminum foil tape (found in the heating/ducting area of a hardware store)
- 1 can of spray adhesive (optional)
- Scissors

Directions to Make Oven:

Step 1: Cut off the flaps from one end of the box. Glue or tape down the inside flaps to the bottom of the box.

Step 2: Cut a 1x4" ventilation hole on both ends of the cardboard box at the open end of the box.

Step 3: Cover the entire box, inside and outside with aluminum foil (shiny side facing out). This is easiest by spraying the box with adhesive and then covering with foil. Use aluminum foil tape to secure ALL seams, corners, edges, etc. You do not want any cardboard showing. If you don't use spray adhesive, you can tape down foil to hold it in place until you secure it with the aluminum foil tape.

Step 4: Spread a piece of aluminum foil on a non-flammable surface outdoors.

Step 5: Place rock-filled pop cans on the foil and set rack on top.

Directions to Cook With Oven:

Light charcoal briquettes and place on tinfoil underneath the rack. Use 1 coal for each 35 degrees of heat desired (i.e. 10 coals will heat though it's a 350° oven). Use anywhere from 8-14 briquettes depending on the temperature you want. This oven can maintain its temperature for 45-55 minutes. Add fresh coals if longer cooking time is desired. When cooking in colder temperatures insulate by covering the oven with a blanket and set the coals in a disposable grill liner to keep them off the ground.

