

# How to Cook on a Woodstove



This is how to cook on a woodstove that is meant for heating, not cooking. Good skill for power-outages, cabin camping, and just for fun

## Steps

1.

**Heat up the stove by building a nice fire in it with the damper(s) wide open.**

2.

**Get your cooking gear out and the ingredients ready.**

3.

**As you heat up the stove, put a kettle or pot of water on to heat as well.** You'll need it for soup, stew, tea, coffee, dish washing...everything. It also serves as a heat-storage measure so use a big kettle. A canner works well.

4.

**Test the top of the stove by tossing a DROP of water on it.** If the water sizzles and danced, the stove is pretty much ready.

5.

**To Make soup, put on a pot, let it heat up well (keep the stove hot, adding wood as necessary and opening/closing the damper to try to maintain a temperature), fry whatever you want fried (meat, onion, etc) and add some boiling water or soup stock.** If you add cold water it will take forever to heat up again...that pan of hot water is crucial.

6.

**To "bake" something, put it in a pan (cake, bread) or in foil (potatoes) and if the top of the stove is VERY hot put foil items on a trivet or a bit of crumpled foil.** Then cover with a larger pan that goes all the way down to the stovetop. Big metal bowls also work for this sort of make-shift oven.

7.

**You can use the fire-box of the stove as a sort of broiler or tandoori oven.** Wrap whatever you want to cook in heavy foil and put in the coals after things have cooled down a bit (warning...you may turn your food into charcoal).

8.

**To fry on the stovetop, use a thin thin pan.** Cast iron pans on a cast iron stove take forever to heat up so might work for soups and stews left all day, but not great for frying. If you don't have a thin frying pan or sauce pan to use, back to the heavy-duty foil! (a coffee can will work too!). Set the pan on the stove, oil it up well. Test for hotness with a drop of water and fry away.

9.

**When done cooking, turn the dampers down and let the stove cool a bit, but keep that pan of water on there.** You never know when you'll want a cup of tea.