

Slow Cooker to Dutch Oven Conversion

A recipe that is cooked on the low setting in your slow cooker will take about a quarter as long in a Dutch oven in a 325-degree oven (if it cooks for 8 hours on low, it will take two to three hours in the Dutch oven). A recipe that is cooked on high setting will take about half as long. But remember, that's only an estimate, so leave yourself a little extra time.

SLOW COOKER	DUTCH OVEN
12 hours/Low	3 hours/325° F
10 hours/Low	2 1/2 hours/325° F
8 hours/Low	2 hours/325° F
6 hours/Low	1 1/2 hours/325° F
5 hours/Low	1 hour, 15 min./325° F
4 hours/Low	1 hour/325° F
4 hours/High	2 hours/325° F
3 hours/Low	45 min./325° F
3 hours/High	1 1/2 hours/325° F
2 hours/Low	30 min./325° F
2 hours/High	1 hour/325° F
1 hour/Low	15 min./325° F
1 hour/High	30 min./325° F

None of the above times will be exact, so pay attention to the food cooking in your dutch oven that you don't undercook it or overcook it. It is suggested that you add more liquid to food cooked in dutch ovens because more steam escapes from them than from a slow cooker. However, users experience has been just the opposite--the heavy lid of a dutch oven will sometimes hold in too much moisture. But your experience may vary, so be sure to watch out for this.