

Continue

























## America's test kitchen dutch oven

Want the inside scoop on what’s really trending? Join insider hosts Chloe Williams and Kayla Walden each week as they dissect their latest TV & movie obsessions, must-read books, and OMG moments you won’t believe. Visit As someone who loves to cook and experiment with new recipes, I understand the importance of having the right equipment in the kitchen. One essential piece of cookware that every home cook should have is a Dutch oven. Not only is it versatile, but it can also be used for everything from cooking stews and soups to baking bread. If you’re in the market for a Dutch oven, you may be overwhelmed by the number of options available. That’s where America’s Test Kitchen comes in. They have tested and reviewed countless Dutch ovens to help you find the best one for your needs. Based on their research, here are five key points to consider when looking for the best Dutch oven: 1. Material: Dutch ovens can be made from cast iron, ceramic, or stainless steel. Each material has its pros and cons, so it’s important to consider which one will work best for your cooking needs. 2. Size: Dutch ovens come in a variety of sizes, so it’s important to choose one that will work for the recipes you plan to make. 3. Shape: Dutch ovens can be round or oval, and each shape has its benefits. Round Dutch ovens are great for soups and stews, while oval ones are better for roasting meats and poultry. 4. Lid: Look for a Dutch oven with a tight-fitting lid to help retain moisture and heat. 5. Brand: Consider purchasing a Dutch oven from a reputable brand with a good track record for quality and durability. By considering these key points, you’ll be better equipped to choose the best Dutch oven for your needs. Happy cooking! 10 Best Dutch Oven America’S Test Kitchen # Product Image Product Name Check Price Lodge EC6D33 Enameled Cast Iron Dutch Oven, 6-Quart, Blue Everyday Bread: 100 Recipes for Baking Bread on Your Schedule Plenty of Garlic and Parm Le Creuset Stoneware Mug, 14 oz., Cerise 1. Lodge Ec6d433 Enameled Cast Iron Dutch Oven, 6-Quart, Blue The Lodge EC6D33 Enameled Cast Iron Dutch Oven is a remarkable culinary tool that combines both style and functionality. This classic kitchenware is perfect for preparing and serving unforgettable meals that will create lasting memories for family and friends. One of the key features of this dutch oven is the porcelain enamel coating that is applied to the cast iron vessel. This coating is actually a form of glass that is fused to the cast iron at temperatures ranging from 1200 to 1400° F. This process creates a solid bond between the enamel and cast iron that is both heat tolerant and impervious to water and other consumables. The result is a durable and long-lasting dutch oven that can be used for a wide range of cooking techniques, including baking, roasting, braising, and frying. The enamel coating also makes the dutch oven easy to clean and maintain, as it resists sticking and staining. The Lodge family has been crafting cast iron cookware for over 120 years, and they take great pride in their products. They are a family-owned company that is committed to environmental responsibility and community development. Their dedication to quality and craftsmanship is evident in every piece of cookware they produce. The Lodge EC6D33 Enameled Cast Iron Dutch Oven is a testament to their commitment to excellence. With its classic design and durable construction, this dutch oven is sure to become a treasured family heirloom that will be passed down for generations. Whether you are cooking a family recipe or trying out a new dish, the Lodge Dutch Oven will help you create delicious meals and cherished memories that will last a lifetime. 2. Lodge Cast Iron Serving Pot Dutch Oven With Dual Handles, Pre-Seasoned, 7-Quart The Lodge Cast Iron Serving Pot Dutch Oven is a must-have addition to any kitchen. This 7-quart pot is made from high-quality cast iron, ensuring unparalleled heat retention and even heating throughout the cooking process. The dual loop handles provide secure control when moving the pot, and the cast iron cov features self-basting tips to keep your food moist and flavorful. This dutch oven is pre-seasoned with 100% natural vegetable oil, making it ready to use right out of the box. The pre-seasoning process creates a natural, non-stick surface that improves with each use. This means that the more you use your dutch oven, the better it will perform. The Lodge Cast Iron Serving Pot Dutch Oven is perfect for a wide range of cooking tasks. Whether you’re making a hearty stew, baking bread, or roasting a chicken, this pot can handle it all. The generous 7-quart capacity makes it ideal for feeding a crowd, while the compact size ensures that it will fit in most ovens and on most stovetops. Cast iron is known for its durability, and the Lodge Cast Iron Serving Pot Dutch Oven is no exception. With proper care, this pot will last for generations. It can be used on all cooking surfaces, including induction, and is oven safe up to 500 degrees Fahrenheit. Plus, the pre-seasoning process means that you don’t have to worry about seasoning your pot before each use, saving you time and effort. In addition to its practical features, the Lodge Cast Iron Serving Pot Dutch Oven is also aesthetically pleasing. The classic design and rustic finish will look great in any kitchen, and the pot can be used as a serving dish, making it perfect for family dinners and special occasions. Overall, the Lodge Cast Iron Serving Pot Dutch Oven is a versatile, durable, and beautiful piece of cookware that every home cook should have in their arsenal. Whether you’re a seasoned chef or a beginner, this pot is sure to become a staple in your kitchen. 3. Le Creuset Stoneware Mug, 14 Oz., Cerise The Le Creuset Stoneware Mug is a premium quality product that is designed to provide excellent heat distribution for uniform browning and even cooking, without any hot spots. Made from superior quality stoneware, this mug is perfect for keeping your favorite beverages warm or cold for serving. One of the key features of this mug is its colorful glaze, which is non-porous, non-reactive, scratch-resistant, and resists stains and flavor absorption. This means that your drinks will taste just the way they should, without any unwanted flavors or odors. In addition, the virtually nonstick interiors of this mug make it easy to release food for quick clean-up, while also resisting cracking and crazing. This makes it a great choice for anyone who wants a durable and long-lasting mug that can withstand regular use. Another important feature of this mug is its versatility. It is safe for use in the freezer, oven, microwave, broiler, dishwasher, and with metal utensils. So, whether you want to heat up your coffee, bake a cake, or clean it in the dishwasher, this mug can handle it all. Overall, the Le Creuset Stoneware Mug is a high-quality product that is perfect for anyone who wants a durable and versatile mug that can handle a variety of tasks. With its superior heat retention, non-reactive glaze, and virtually nonstick interior, this mug is sure to deliver excellent performance for years to come. How do America’s Test Kitchen’s recommended Dutch ovens compare in terms of price, durability, and overall value? America’s Test Kitchen recommends several Dutch ovens for their quality, durability, and performance. In terms of price, the recommended Dutch ovens range from \$50 to \$400. The more expensive models are typically made from high-quality materials such as enameled cast iron and come from well-established brands, while the less expensive options are often made from stainless steel or aluminum with a non-stick coating. In terms of durability, the enameled cast iron Dutch ovens are the most durable and long-lasting. They are resistant to chipping, cracking, and scratching and can withstand high heat without warping. The less expensive options may not be as durable and may require more frequent replacement. Overall value is a combination of price and quality. The more expensive enameled cast iron Dutch ovens offer superior performance, durability and come with a lifetime warranty. However, the less expensive options also offer good performance and durability for their price point. Ultimately, the best Dutch oven will depend on individual needs, preferences, and budget. How does America’s Test Kitchen evaluate the performance of Dutch ovens and determine the best ones? America’s Test Kitchen evaluates Dutch ovens based on their performance in cooking tasks such as braising, stewing, and searing. They also consider factors such as durability, heat retention, and ease of use. The test kitchen team conducts rigorous testing, comparing the performance of various Dutch ovens under controlled conditions. They also gather feedback from a panel of professional chefs and home cooks to ensure that their evaluations reflect the needs and preferences of a diverse audience. Based on their findings, they select the top-performing Dutch ovens and recommend them to their audience. The test kitchen’s evaluations and recommendations are highly respected in the culinary world and are trusted by home cooks and professionals alike. What are some of the best recipes to cook in a Dutch oven, as recommended by America’s Test Kitchen? According to America’s Test Kitchen, Dutch ovens are versatile, heavy-duty cookware that can be used for a variety of recipes. Some of the best recipes to cook in a Dutch oven include braised meats, stews, soups, and casseroles. These dishes require long, slow cooking, which allows the flavors to meld together and results in tender, flavorful meats and vegetables. One of the most popular Dutch oven recipes is beef bourguignon, which involves browning beef, cooking it with carrots, onions, and mushrooms, and then simmering it in red wine for several hours. Another classic recipe is chicken and dumplings, which involves cooking chicken, vegetables, and dumplings in a creamy broth. Other Dutch oven recipes include chili, pot roast, baked beans, and even bread. The key to successful Dutch oven cooking is to use a heavy, well-seasoned pot, and to allow plenty of time for the food to cook. With a little bit of practice, anyone can master the art of Dutch oven cooking and create delicious, hearty meals for their family and friends. What are the key features to consider when selecting the best Dutch oven according to America’s Test Kitchen? When selecting the best Dutch oven, America’s Test Kitchen recommends considering several key features. Firstly, the material of the Dutch oven should be sturdy and able to distribute heat evenly. Cast-iron and enameled cast-iron are popular materials that meet this requirement. Secondly, the size of the Dutch oven should be carefully considered to ensure it can hold enough food for your needs. Additionally, the lid should fit tightly to retain moisture and flavor. Handles that are large and easy to grip are also important for safety and convenience. Finally, the overall weight and shape of the Dutch oven should be comfortable to handle and store. By considering these features, you can select a Dutch oven that will meet your cooking needs and last for years to come. What are the top-rated brands of Dutch ovens recommended by America’s Test Kitchen? According to America’s Test Kitchen, the top-rated brands of Dutch ovens are Le Creuset, Staub, and Lodge. Le Creuset is known for its colorful and durable enameled cast-iron Dutch ovens that are versatile and perfect for cooking stews, soups, and casseroles. Staub’s Dutch ovens have a unique self-basting lid design that helps to retain moisture and enhance the flavor of food. They also have a black matte enamel finish that is durable and easy to clean. Lodge produces affordable cast-iron Dutch ovens that are pre-seasoned and perfect for outdoor cooking. They are also versatile and can be used on stovetops, ovens, and campfires. Overall, these three brands are known for producing high-quality and durable Dutch ovens that are perfect for home cooks and professional chefs. Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Shop smarter with our ATK Reviews team’s expert guides and recommendations.The best cast-iron Dutch ovens do it all, but they’re too heavy for some cooks. We tested lighter-weight options to find an alternative that was just as versatile and dependable. None had the excellent heat retention of a cast-iron Dutch oven (which is essential for baking bread), but some lightweight models shined in other ways. They heated evenly, which is essential for a great sear, and they were easier to handle and maneuver than heavy cast-iron pots. Some seared meat as evenly and quickly as cast-iron pots. But what we gained in maneuverability, we lost in heat retention. The lightweight models couldn’t radiate enough heat to produce crusty, well-browned loaves of bread. Some were also unable to successfully trap steam and moisture, which is also necessary for bread baking, as well as braising. We still suggest using a cast-iron Dutch oven for baking bread, but the lightweight options we found are versatile enough to sear, braise, and fry, and we recommend them for people who prefer a lighter pot.Large Capacity: Our favorites were big enough for deep frying or for preparing large batches of soups, stews, or braises. We think a capacity from 6 to 7 quarts is good for an all-purpose model. Large pots with wide cooking surfaces allowed enough room to sear meat and evenly cook beef Burgundy.Fully Clad Stainless Steel: The best pots were stainless-steel “tri-ply,” which means that they’re made with three layers of metal: a highly conductive aluminum core sandwiched between layers of durable stainless steel. They’re also fully clad, meaning that these three layers run through every part of the pot, from the bottom to the rim. These pots heated up fast, retained heat well, and distributed it evenly, making for a great sear without hot spots. Lots of fond formed, which was great for building complex, rich sauces during braises. In addition, their light-metal interiors let us monitor browning easily.Large, Easy-to-Grip Handles: Large, sturdy handles that stuck out allowed us to hold on to the pots securely when we carried them or maneuvered them into or out of the oven, even while wearing oven mitts. Wide Cooking Surface: The more space you have to cook, the more food you can cook at once. We liked pots with 9-inch-wide or larger cooking surfaces, which allowed us to brown meat in fewer batches and in less time. Straight Sides: We preferred straight sides that provided a clear distinction between the walls and the cooking surface, which maximizes cooking space.All-Aluminum Pots: Aluminum is an excellent heat conductor, but pots made completely from aluminum were more likely to heat unevenly and develop hot spots.Dark Interiors: Pots with dark interiors prevented us from seeing how quickly food was cooking or browning as well as how much fond was accumulating.Pots with dark interiors prevented us from accurately monitoring how much fond was accumulating and whether that fond was burning. We preferred pots with light interiors, which gave us a good view of how things were going on the cooking surface. Lids with Gaps or Holes: Holes or gaps designed to make draining easier or allow steam to escape did just that: allowed too much moisture to escape during braises, making for overreduced, thick sauces.Curved Sides: Curved sides take away valuable cooking space. When shopping for a lightweight Dutch oven, focus less on terminology and more on size and shape. Look for a wide cooking surface and low-enough sides (between 4 and 6 inches) to maneuver food easily.The Pros and Cons of Nonstick: We love nonstick cookware for cooking delicate foods that stick easily, such as eggs, stir-fries, and fish. Some of the pots in our lineup had nonstick coatings, but we found it harder to develop fond in them. Fond is important when searing or braising; the caramelized bits of food that accumulate provide the foundation for a complex sauce. If fond doesn’t form, you miss out on flavor. Still, some cooks prefer nonstick cookware because it’s easier to clean; this was true for the pots in our lineup. The Tests Boil water, timing how long it takes to bring the water to a boil Make White Rice Make Beef Burgundy Wash 10 times with an abrasive sponge Whack the rim 50 times with a metal spoon Slam the lid onto the pot 25 times Winner only: Fry french fries and bake Almost No-Knead Bread How We Rated Cooking: We tested how well the pots could make rice and sear and braise meat, as well as how long it took them to boil water. Ease of Use: We evaluated the pots on how easy they were to cook in, clean, and move around. Durability: We tested how well the pots held up to repeated use and abuse. By traditional definition, cast-iron Dutch ovens are heavy and durable, retain heat well, and have tight-fitting lids that trap steam and moisture. Dutch ovens also traditionally have fairly low sides, so cooks can easily maneuver food inside the pots. Stockpots, in comparison, are generally lighter and have significantly taller sides. In practice, the differences are more subtle—especially when talking about lightweight Dutch ovens. We found that there’s no rhyme or reason to naming these pots; they’re often labeled as stockpots, casseroles, or Dutch ovens. When shopping for a lightweight Dutch oven, focus less on terminology and more on size and shape. Look for a wide cooking surface and low-enough sides (between 4 and 6 inches) to maneuver food easily.Dutch ovens made with cast iron retain heat well and radiate it throughout their interiors, which allows for even browning. They also trap steam, aiding crust formation. We baked Almost No-Knead Bread in our lightweight winner, and we got an underbrowned, but still tasty, loaf. Nothing replaces cast iron for baking a crusty loaf of bread, so if you’re looking for a Dutch oven for regular bread baking, we still think cast iron is the way to go. Our winning lightweight Dutch oven’s stainless-steel construction is great for searing and braising, but it doesn’t retain and radiate heat as well as our cast-iron winners. Bread baked in the lightweight winner was notably lighter in color and less crusty than bread baked in our cast-iron winner.Our lightweight winner’s sides are shorter than those of the heavy cast-iron Dutch ovens we regularly use for deep frying, but that didn’t limit the pot’s usefulness. Even when we filled it with 2 quarts of oil (the amount we regularly call for in our deep-frying recipes) and fried 1 pound of french fries, the contents stayed well below the top of the pot. We think our lightweight winner has an adequate capacity for most if not all of our deep-frying recipes. A good tip for deep frying: Once you add the oil, be sure that there’s at least 3 inches of room between the surface of the oil and the rim of the pot to prevent overflows and help contain splatters.It depends. Only models made from ferromagnetic metal—metal a magnet will stick to—can be used on induction cooktops. Check the chart below to see the induction compatibility of every model we tested. If you own an induction cooktop, check out our guide to our favorite induction-compatible cookware. This reliable pot performed almost as well as a traditional cast-iron Dutch oven. Its fully clad construction ensured stellar heat retention and distribution, helping it sear meat efficiently and evenly. Its broad cooking surface meant that we didn’t have to sear meat in extra batches, and its large, easy-to-grip handles and low, straight sides allowed us to maneuver and reach down into the pot with ease. It was large enough to fry in, and it baked bread adequately, though its loaf was not as satisfyingly browned and crusty as those from our favorite cast-iron pots.Model Number: 8701004424Materials: Fully clad stainless steel with aluminum coreCapacity: 6 qtWeight: 3 lb, 13 oz (pot); 1 lb, 4 oz (lid)Cooking Surface Diameter: 10 inInternal Height: 3 7/8 inInduction Compatible: YesPrice at Time of Testing: \$294.99Buy at AmazonOur Best Buy lightweight Dutch oven is constructed from three layers of durable stainless steel and aluminum, which radiated and distributed heat efficiently and evenly. This led to a great sear on meat and beautifully cooked rice. We also liked its large, secure handles and tight-fitting lid. But it had one drawback: Its cooking surface is 2 inches smaller than that of our winner, so it took more batches (and more time) to sear food.Model Number: 80116/040DSMaterials: Fully clad stainless steel with aluminum coreCapacity: 6 qtWeight: 3 lb, 14 oz (pot); 1 lb, 1 oz (lid)Cooking Surface Diameter: 8 inInternal Height: 5 inInduction Compatible: YesPrice at Time of Testing: \$119.95This pot has several helpful features, including large, easy-to-grip handles and a tight-fitting glass lid that didn’t release steam. But its small cooking surface necessitated searing meat in more batches than some others, which meant that it took about 7 minutes longer to prepare beef stew. We also had difficulty monitoring browning in its dark interior. Model Number: 40051-0326Materials: Heavy gauge anodized aluminum, stainless-steel bottom, PTFE nonstick coating, glass lid, stainless-steel handlesCapacity: 6 qtWeight: 4 lb, 1 oz (pot); 1 lb, 6 oz (lid)Cooking Surface Diameter: 8.5 inInternal Height: 5 inInduction Compatible: YesPrice at Time of Testing: \$103.99Buy at TargetWe liked this pot’s sturdy construction and comfortable handles, and it distributed heat quickly and evenly for a good sear when we made Beef Burgundy. We also liked its light interior, which was great for monitoring browning. But its curved sides minimized its already small cooking surface, slowing us down during searing, and its superslick nonstick ceramic interior prevented sufficient fond from accumulating. It also has a small hole in its lid that allowed too much steam to escape during the braise, leading to a thick, overreduced sauce.Model Number: Materials: Aluminum body and lid with ceramic nonstick coating, stainless-steel handlesCapacity: 6.5 qtWeight: 4 lb, 2 oz (pot); 2 lb, 1 oz (lid)Cooking Surface Diameter: 8.5 inInternal Height: 4 3/4 inInduction Compatible: YesPrice at Time of Testing: \$125.00We liked this pot’s ample capacity and wide cooking surface, and we appreciated its straight sides when maneuvering and searing food. Its large, comfortable handles made it easy to carry. But it heated unevenly and wouldn’t allow much fond to form on the nonstick interior. Its lid also fit a bit loosely, so it sometimes let small amounts of steam escape.Model Number: A1750028Materials: Cast-aluminum body, ceramic nonstick interior, stainless-steel knob, steel induction plate on bottomCapacity: 7 qtWeight: 3 lb, 5 oz (pot); 2 lb, 1 lb (lid)Cooking Surface Diameter: 9.5 inInternal Height: 4 3/4 inInduction Compatible: YesPrice at Time of Testing: \$99.95Buy at AmazonThis pot heated up quickly and distributed heat evenly, searing meat fairly well in only a few batches due to its wide cooking surface. But what little fond did accumulate during searing was hard to see in its dark nonstick interior—which is always a concern when you’re on the lookout for burns or hot spots. This pot has spouts on its sides and gaps in its lid intended to make it easier to strain stock or pasta, but these features let steam escape during the braise, resulting in an overreduced sauce.Model Number: 2095201Materials: Hard-anodized aluminum exterior, PTFE nonstick interior, stainless-steel handles, tempered glass lidCapacity: 7 qtWeight: 2 lb, 14 oz (pot); 1 lb, 15 oz (lid)Cooking Surface Diameter: 9 inInternal Height: 5 inInduction Compatible: NoPrice at Time of Testing: \$54.99Buy at AmazonWe liked this pot’s wide cooking surface and large, comfortable handles. It heated quickly but didn’t distribute heat evenly. Its ceramic nonstick interior prevented any fond from forming, so we missed out on a savory sauce.Model Number: CA-006-R/BKMaterials: Cast-aluminum body, ceramic nonstick interior, stainless-steel knob, steel induction plate on bottomCapacity: 6.5 qtWeight: 3 lb, 1 oz (pot); 1 lb, 7 oz (lid)Cooking Surface Diameter: 9 inInternal Height: 4 3/4 inInduction Compatible: YesPrice at Time of Testing: \$82.49This traditional pot is ideal for making rice and slow-cooking meat and vegetables at low temperatures. It heated up quickly, and we loved that its large cooking surface prevented us from having to sear extra batches. But its thin construction kept it from distributing heat evenly. This wasn’t a problem while cooking rice at a low temperature, but it caused hot spots when we seared meat. And despite assurances from the manufacturer that it was oven-safe to 450 degrees, its lid warped badly during our braise at 300 degrees. In addition, its small handles kept us from feeling secure as we maneuvered it. Model Number: 9939Materials: Cast aluminumCapacity: 6.7 qtWeight: 2 lb, 5 oz (pot); 1 lb (lid)Cooking Surface Diameter: 10 inInternal Height: 4 3/4 inInduction Compatible: NoPrice at Time of Testing: \$39.94\*All products reviewed by America’s Test Kitchen are independently chosen, researched, and reviewed by our editors. We buy products for testing at retail locations and do not accept unsolicited samples for testing. We list suggested sources for recommended products as a convenience to our readers but do not endorse specific retailers. When you choose to purchase our editorial recommendations from the links we provide, we may earn an affiliate commission. Prices are subject to change.The mission of America’s Test Kitchen Reviews is to find the best equipment and ingredients for the home cook through rigorous, hands-on testing. We stand behind our winners so much that we even put our seal of approval on them. Have a question or suggestion? Send us an email at [atkreviews@americastestkitchen.com](mailto:atkreviews@americastestkitchen.com). We appreciate your feedback!Reviews You Can Trust. See Why.