

What's a Zebra Pot?

Zebra pots are high-quality cooking pots, made since 1966 by a company in Thailand. They originally were designed for use in the household kitchen. But at some point, bushcrafters around the world discovered they also are terrific for cooking meals over an outdoor fire!

Zebra pots are made from sturdy stainless steel. They currently come in 3 sizes: 12, 14, and 16cm diameter (approx. 1 to 3 quart). You can cook anything in them. For example, I've used mine to slow cook dried black beans. My Zebra pot is the 14 cm. size, which would be large enough to roast a small chicken in. They come with a little eating bowl or frying pan that fits inside. See the pot, it's lid, and the bowl on the left side of the photo below.



Here in the U.S., a good place to buy Zebra pots is from the Utah-based www.fireboxstove.com company. The Firebox people replace the original plastic clips that holds the Zebra pot lid on with new metal clips. (Look closely at the picture above to see the little metal clips near where the handle joins the pot.) **This modification is very important** if you intend to use your pot on a campfire because the plastic clips may melt in the flames.

The Firebox Stove company also sells a variety of other accessories for Zebra pots. Because I enjoy baking breads on campouts, I bought the Firebox company's baking kit to go along with my 14cm. Zebra pot. (See the small bread baking pans from the Firebox company on the right side of the photo above.)

I show photos below of a delicious chocolate cake and 2 little sourdough breads I made in my pot while using the Firebox baking accessories. As my first baking experiments with a Zebra pot, I made these breads and cake on my kitchen stovetop gas burner set to medium-high. The cake took about 20 minutes, and each bread about 30 minutes. When baking, you turn the pot on its side; that's why you need clips to keep the lid snugly on. You also can see in the photo the little baking rack that fits inside the pot --- the rack supports the baking pans. I am very eager to soon try this system out over an outdoor fire!

Another tip: The Firebox people also have many excellent YouTube videos showing how to use their equipment.



Your family might like to try using a Zebra pot for cooking in your kitchen, on your outdoor grill in your backyard, or over a campfire?

Scouts also might like to use a Zebra pot while working on Cooking Merit Badge requirements?

Have fun!