

How to Correctly Use a Dutch Oven Lid Lifter

Many people do not know how to correctly use Dutch oven lid lifters. Oftentimes, Dutch oven lids are piled high with hot coals. If you do not use the lid lifter correctly, you risk spilling the coals onto the ground, or maybe even into your food. Or worse --- onto your foot!

To correctly use your lid lifter, it should have [three points of contact](#) with the Dutch oven lid. As shown in the photo below, the hook part of the lifter goes under the oven lid's handle. The two horizontal points near the lifter's hook also must touch the top of the oven lid. To achieve this correct position, tilt the entire lid lifter to a slight angle off from vertical. [Keep the lid lifter in that angled position](#) for the entire time while you move the oven lid. I suggest practicing the correct use of a lid lifter while the oven lid is cool and not over a fire:



This next photo shows the **WRONG** way to use a lid lifter. Notice in this photo that the lid dangles precariously, and only the lifter's hook part touches the oven lid. Also, in this

photo, the lifter handle is vertical, in contrast to the previous photo. The oven lid has no stability and can easily tip back-and-forth on the hook part. You will have very poor control of the oven lid and any coals that might be resting on top may spill. Avoid doing this common mistake!

