

Disclaimer:

The Billy Bush Pots weren't made to be used as ovens. Care and technique must be observed to avoid damage when doing so. Bake at your own risk. I am still using the same pot that I started with. These are the techniques I use to avoid overheating my pot:

- When baking or roasting in a horizontal pot I keep the heat low, it seems that only a very small flame is needed to achieve a high cooking temperature.
- I place rocks in the pot to act as a heat sink.
- Sometimes I have food inside the pot that is actually in contact with the heated surface Which absorbs heat like food in a frying pan.
- If I don't have anything inside the pot touching the heated area I frequently rotate the pot to avoid overheating any one area.
- I've run some pretty hot fires under my pot and it did go out of round a bit, but I was able to straighten it by pushing it in the other direction by hand.

--Steve

Firebox Founder