

How to make a cardboard oven

Supplies needed:

- Medium size cardboard box with flaps
- 1 – 2 rolls of aluminum foil
- Tape
- 3 coat hangers (wire)
- Aluminum pan
- Charcoal
- Thick mitts

***Start coals in the aluminum pan**

Step 1: cover the entire box with aluminum foil, paying particular attention to the inside. Tape foil to secure. There must not be any cardboard showing, particularly on the inside or else the box can catch on fire. This includes the flaps.

Step 2: straighten the coat hangers into a long piece of wire.

Step 3: poke 3 holes on box sides of the box so that you can run the wire through the center of the box. If you have excess wire, twist it on the ends so that it will not present a hazard. Make sure wires are straight so that your pan does not slide.

Step 4: using mitts, slide aluminum pan under the wires. Coals should be red.

Step 5: place your pan of food on top of the wire and shut the flaps, securing with tape. Follow recipe for cooking.

After you have finished, make sure that your coals are completely out. Use established procedures for extinguishing a fire. Boxes can be re-used. Just check to make sure all the aluminum is still intact. Clean up your area and properly dispose on any trash.

Enjoy!