

Emergency Cooking



If the power or gas goes out during an emergency, you may need to rely on alternative cooking sources to prepare meals and cook your food storage. Propane or charcoal stoves can be used to make delicious meals without electricity. Make sure to use stoves or open heat sources in a well-ventilated area. Never burn or store fuel indoors. Charcoal briquets and propane can be stored indefinitely, making them ideal fuel sources for your storage inventory. For more information and additional resources, visit utah.gov/beready.

- Set aside an area in your storage for gas stoves, dutch ovens, and other alternative cooking methods. Practice preparing meals using each method of cooking so you will be prepared during emergency situations
- Store an appropriate amount of fuel for each cooking method. Check with your local fire department to see how much propane or fuel you can store at your home
 - Make sure to store flammable materials in a safe location
- Have a supply of disposable plates and utensils to conserve water and reduce the need to wash dishes
- Prepare a list of simple recipes that can be prepared using your cooking system
 - Plan for temperature differences when using charcoal, gas stoves, or solar ovens
- Store kitchen utensils such as a can opener, oven mitt, and tongs along with your emergency cooking equipment
 - Store aluminum foil which can be useful for fashioning temporary cooking utensils
- Refer to “Emergency Food” and “Long-Term Storage” for more ideas about cooking in an emergency

Watch 20 to Ready videos at www.kbyueleven.org/community/20toReady