



PIE IRON RECIPES



Basic Instructions:

- Butter two slices bread (any kind of bread works)
- Place one slice of bread butter side down on ½ of pie iron
- Place fruit, meat, cheese, sauces on center of bread
- Place second slice of bread butter side up on top of fillings
- Close iron, secure latch and trim off excess bread if necessary
- Toast over campfire, stove, fireplace or charcoal until golden brown on both sides.

CAUTION: Pie fillings will be very hot!!! When my daughter was small I always cut hers up on a plate, let it cool and then she could eat with a fork. I still burn my chin with melted cheese once and awhile!!!

In general, cooking takes between three and six minutes. Times will differ depending on the iron's proximity to the fire!

Some recipes are good with pie pastry, tortillas, Pillsbury Crescent roll, pizza crust or biscuit dough substituted. The ones that I have tried this with are noted in the recipe.

A delicious meal or snack with minimal clean up! Fun for kids as they get to cook their own meal (supervised, of course)!

I'm always looking for new pie iron recipes. If you have one that you like and you'd like to share, please e-mail it to me at deidre300@hotmail.com! If I get enough good ones I'll e-mail you the collection free!!!

BREAKFAST

HASHBROWNS

- grated potatoes
- finely chopped onion (optional)
- salt and pepper (optional)

Squeeze excess moisture from potatoes. Combine potatoes and onions. Spray both halves of iron with vegetable oil spray. Fill with potato mixture. Close iron & latch. Grill until golden brown. (no bread for this recipe)

FRENCH TOAST

- two slices bread
- one egg
- one tablespoon milk
- strawberry jam (or your favorite jam)

Gently beat egg. Add milk and mix. Spray both halves of iron with vegetable oil spray. Dip bread slices into egg mixture and place one slice of bread on ½ iron. Place jam in center of bread and top with second slice of bread. Close iron & latch. Trim excess bread. Grill until golden brown.

FRENCH TOAST 2

- thick bread slice
- one egg
- one tablespoon milk
- cinnamon
- vanilla

Gently beat egg. Add milk, cinnamon and vanilla and mix. Spray both halves of iron with vegetable oil spray. Dip bread slices into egg mixture and place in iron, close, latch, trim excess and cook until golden brown

BREAKFAST PIE

- two slices of bread
- bacon
- egg
- cheese

Spray both halves of iron with vegetable oil spray. Cut bacon strips in half and lay them in the pie iron. Set one slice of bread on top of the bacon. Gently pat down the bread. Crack egg onto the bread. Lay cheese over top and cover with the other slice of bread. Close, latch, trim excess and cook slowly. When the bacon is cooked, the egg inside will be cooked.

BREAKFAST PIE 2

- eggs
- cheese
- precooked ham, bacon or sausage
- two slices of bread

Prepare bread as usual. Scramble eggs. Put eggs, cheese and diced meat between bread slices and place in pie iron. Close cooker, latch, trim excess bread and cook over fire till done. To spice it up add onions, peppers and a dash of Tabasco.

MCPIE

- two slices bread (or one English muffin, halved)
- scrambled (cooked) eggs
- cheese
- precooked Canadian bacon, bacon, sausage or ham

Prepare bread as usual. Layer eggs cheese, and choice of meat between bread slices. Close & latch iron. Trim excess bread and cook until golden brown.

WAFFLES

- Commercial boxed waffle mix

Prepare waffle mix according to directions. Spray both halves of iron with vegetable oil spray. Pour mix into ½ of the iron. Latch carefully and DO NOT TURN OVER. Cook about one minute and then turn over & cook another minute or until golden brown.

Note: I generally like to use the boxed mix that you just add water to for ease. This way you can make as much or as little as you like. Of course, you could make from scratch using your own recipe.

GROG CAKES

- 1/2 Cup Dry Milk
- 2 Cups Oatmeal (not instant)
- 1/4 Tsp. Cinnamon
- 1/4 Tsp. Nutmeg
- 2 Tbsp. Brown Sugar
- 1 Tsp. Baking Powder
- 1 Egg (optional)
- 2 Tbsp. Oil
- 1 1/4 Cup Water

At home combine all the dry ingredients in a plastic baggie. Some folks blend the oatmeal until it is the consistency of flour (I like it whole). Put the oil in a small plastic bottle. At camp spray both halves of iron with vegetable oil spray. Beat egg, oil, water and dry ingredients together. Let stand 10 minutes (don't skip this part). Cook in iron until lightly browned. Serve with honey, butter, jam or syrup.

EGGS

Use open iron halves as two mini fry pans to cook eggs sunny side up. For scrambled eggs use cooker closed & latched. Add onion, cheese, peppers, mushrooms, etc. to prepare your favorite omelet or try: Greek – spinach, olives & feta cheese. Tex mex – cheese, Tabasco and cilantro.

SANDWICHES

SEAFOOD & FISH:

TUNA MELTS

- one can tuna
- chopped pickle
- mayonnaise
- dash Dijon mustard
- two slices of bread
- tomato slices
- cheese slice (Danish havarti is great)

Mix tuna, pickle, mayo, and mustard (or use your own tuna salad recipe). Prepare bread as usual. Place tuna salad, a slice of cheese and a slice of tomato between bread. Close iron, latch & trim excess bread. Grill until golden on both sides.

SALMON JAFFE

- thinly sliced fresh or smoked salmon
- thinly sliced onion
- Brie or Camembert cheese
- Two slices bread

Prepare bread as usual. Place salmon, onion and cheese between bread slices. Close iron, latch & trim excess bread. Grill until golden on both sides.

SALMON CRISTO

- one can salmon (or tuna)
- mayo
- finely chopped onion
- egg
- 2 tablespoons milk
- 2 slices bread

Mix salmon, mayo and onion to make salmon salad. Mix egg and milk. Spray both side of iron with vegetable oil spray. Dip bread slices into egg mixture and place one slice in ½ of iron. Place salmon salad in center and top with remaining slice bread. Close iron, latch & trim excess bread. Grill until golden on both sides. Note: fresh salmon is amazing in place of canned!

CRAB PIE

- two slices of bread
- canned crab or crab flavored Pollock flakes
- cream cheese, Brie or Camembert cheese
- diced onions

Prepare bread as usual. Place crab, cheese and onion between bread slices. Close iron, latch and trim excess bread. Grill until golden brown.

POULTRY:

CHICKEN BBQ PIE

- sliced chicken breast (or deli slice chicken)
- sliced Canadian bacon
- shredded monterrey jack or mozzarella cheese
- your fave BBQ sauce (cattle boys or bulls eye are great)
- 2 slices bread (Italian works great for this recipe)

Prepare bread as usual. Place the chicken, BBQ sauce, Canadian Bacon, and shredded cheese between bread slices. Close iron, latch and trim excess bread. Grill until golden brown.

CHICKEN QUESEDILLAS

- precooked, dices chicken
- canned green chilies (optional)
- diced onions and peppers
- grated mozzarella and cheddar cheese (or tex mex cheese if you can find it!)
- salsa
- tortilla shells

Spray both iron halves with vegetable oil spray. Place one tortilla on the pie iron. Top with chicken, chilies, onions, peppers and cheese. Place another tortilla shell over fillings and close and latch the pie iron. Trim excess tortilla. Grill until golden brown. Serve with salsa.

Note: this recipe works well with beef or shrimp in place of the chicken.

GRILLED TURKEY

- two slices of bread
- deli turkey breast slices
- swiss cheese
- thousand island dressing

Prepare bread as usual. Spread the salad dressing on the un-buttered side of one slice of bread. Place turkey slices and one slice of cheese on bread. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

CHICKEN PARMESAN

- two slices of bread
- cooked sliced chicken breast (can use deli slices)
- pizza sauce
- parmesan cheese
- mozzarella cheese

Prepare bread as usual. Spread the pizza sauce on the un-buttered side of one slice of bread. Place chicken slices on bread and sprinkle with parmesan and mozzarella cheeses. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown. Also great with cooked veal cutlet in place of chicken!

CHICKEN CORDON BLEU

- two slices of bread
- two slices of chicken breast deli
- one slice of ham
- one slice of swiss cheese
- sour cream
- can mushroom soup (undiluted)
- white wine

Combine one tablespoon sour cream with one tablespoon mushroom soup. Add a splash of white wine (about one teaspoon). Prepare bread as usual. Place chicken and ham slices on bread and top with swiss cheese and sour cream/mushroom soup mixture. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

GREEK PIE

- two slices of bread
- diced chicken, pre-cooked
- feta cheese, crumbled
- mozzarella
- olives
- artichokes

Prepare bread as usual. Place chicken, cheeses, olives and artichokes in center of bread. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

SAMOSA PIE

- two slices of bread
- diced chicken, pre-cooked
- canned peas and carrots
- leftover baked potato, diced
- curry powder

Prepare bread as usual. Place chicken and vegetables in center of bread. Sprinkle with curry powder to taste. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

PORK:

GRILLED HAM AND CHEESE

- two slices of bread
- two or three slices of deli ham
- your fave cheese
- Dijon mustard (optional)

Prepare bread as usual. Spread the mustard on the un-buttered side of one slice of bread. Place ham slices and slice of cheese on bread. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

BLT SPECIAL

- two slices of bread
- pre-cooked bacon slices
- tomato slices
- cheddar cheese slice
- shredded lettuce (optional, I find it gets too wilted for my taste)
- mayo

Prepare bread as usual. Spread the mayo on the un-buttered side of one slice of bread. Place bacon, tomato and cheese slices on bread. Top with remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

CUBAN SANDWICH

- two slices rye bread
- thinly sliced ham
- thinly sliced pork
- swiss cheese
- pickles (flat sandwich pickles)
- mustard

Prepare bread as usual. Spread the mustard on the un-buttered side of one slice of bread. Place meat pickle and cheese slices on bread. Top with cheese and remaining piece of bread. Close iron, latch and trim excess bread. Grill until golden brown.

BEEF:

RUBEN

- two slices of pumpernickel or rye bread
- cooked corned beef
- canned sauerkraut
- swiss cheese

Prepare bread as usual. Place beef, sauerkraut and cheese between bread slices. Close iron, latch and trim excess bread. Grill until golden brown.

SWEET RUBEN

Prepare as above but substitute coleslaw for the sauerkraut.

GRILLED ROAST BEEF SANDWICHES FOR TWO

- four slices bread (rye works best for this recipe)
- one tablespoon mayo
- ½ tbsp Dijon mustard
- two slices swiss cheese
- four slices thin roast beef (or left over steak)
- salsa or picante sauce (optional)

Combine mayonnaise and mustard. Prepare bread as usual. Spread the mayo/mustard mixture on the un-buttered side of one slice of bread. Place two beef slices and one slice of cheese on bread. Top with a bit of salsa and second slice of bread. Close iron, latch and trim excess bread. Grill until golden brown.

BURRITO

- prepared taco meat
- salsa
- cheddar cheese
- grilled onions and peppers
- sour cream
- shredded lettuce
- tortilla shells

Spray both iron halves with vegetable oil spray. Place one tortilla on the pie iron. Top with taco meat, cheddar cheese and a few onions and peppers. Place another tortilla shell over fillings and close and latch the pie iron. Trim excess tortilla. Grill until golden brown. Serve with shredded lettuce, sour cream and salsa.

Note: for meatless version, use re-fried beans in place of the taco meat. Also if you can't find the smaller tortillas, you can use one big one cut in half.

PHILLY CHEESESTEAK

- two slices bread (I like Italian bread for this one)
- leftover steak from dinner, thinly sliced
- finely chopped onions, pepper and mushrooms
- slice your fave cheese (mozzarella, provolone, cheddar, swiss, etc)
- pizza or bbq sauce (I don't use any sauce but my daughter can't do without!)

Prepare bread as usual. Place meat, onion, pepper & mushroom mixture, cheese and sauce in center of bread and top with remaining slice of bread. Close cooker, latch, trim excess bread and cook until golden brown.

BACON CHEESEBURGER

- two slices of bread
- about ¼ cup of pre-cooked hamburger, crumbled
- bacon, pre-cooked
- your fave cheese slice

Prepare bread as usual. Place meat and cheese slice in center of bread and top with remaining slice of bread. Close cooker, latch, trim excess bread, and cook until golden brown.

BEEF STEW PIE

- pie pastry
- canned beef stew

Spray both halves of iron with vegetable oil spray. Place pie pastry on ½ of iron and spoon stew into center. Top with additional pastry. Close cooker, latch, trim excess pastry and cook until golden brown.

PASTIES

- pie pastry
- cubed, cooked steak
- cooked potato cubes/slices
- onions
- McCormick's Italian seasoning
- butter

Spray both iron halves with vegetable oil spray. Place pie pastry in ½ of iron. Place steak, potatoes and onions in center. Add a pat of butter and sprinkle with Italian seasoning. Place second piece of pastry over fillings. Close and latch cooker. Trim excess pastry. Grill until golden brown.

SLOPPY JOES

- two slices of bread
- canned, pre-cooked sloppy-joe mix or your own

Prepare bread as usual. Spoon sloppy-joe mixture onto bread. Close and latch cooker. Trim excess bread. Grill until golden brown.

LEFTOVER MEATLOAF SANDWICH

- two slices of bread
- one slice of meatloaf
- one slice your fave cheese
- one slice tomato
- one slice of onion

Prepare bread as usual. Layer meat, cheese, tomato and onion between slices of bread. Close and latch cooker. Trim excess bread. Grill until golden brown.

MEATLESS:

ELVIS SANDWICH

- two slices of bread
- one banana
- peanut butter
- one or two teaspoons brown sugar

Prepare bread as usual. On the un-buttered side of one slice of bread, spread desired amount of peanut butter. Place bread butter side down in iron. Place slices of banana over peanut butter. Sprinkle with brown sugar. Close and latch cooker. Trim excess bread. Grill until golden brown.

PORTABELLA MELTS

- large portabella mushroom cap (no bread for this recipe)
- slice mozzarella cheese
- thousand island dressing
- butter

Turn over the mushroom cap and scrape out the gills with a spoon (the gills taste bitter). Generously butter both sides of the pie iron. Place the mushroom cap between the irons and sear over the fire for a good few minutes on each side. Open the irons and spoon a little salad dressing into mushroom cap and top with cheese. Close the irons and grill until cheese melts (do not turn irons over).

PIZZA PIES

- two slices of bread (or Pillsbury pizza crust dough)
- pizza sauce
- shredded mozzarella cheese
- diced green peppers, onions, olives & mushrooms (or your fave pizza ingredients – meats must be pre-cooked)

Prepare bread as usual. Spoon pizza sauce onto center of bread. Top with peppers, onions, olives and mushrooms. Sprinkle cheese over all. Close and latch cooker. Trim excess bread. Grill until golden brown.

GRILLED CHEESE

- two slices of bread
- your fave cheese sliced
- slice of onion (optional)

Prepare bread as usual. Place cheese and onion slice between bread slices. Close and latch cooker. Trim excess bread. Grill until golden brown.

CALZONE

- Pillsbury pizza crust dough
- cooked spinach
- chopped onion
- sliced mushrooms
- minced garlic
- jar white pasta sauce
- shredded mozzarella cheese
- pine nuts (optional)
- artichokes (optional)
- butter

In ½ of pie iron, sauté onion, mushrooms and garlic in butter until tender. Top sautéed veggies with piece of pizza dough. Close cooker, turn pie over and open (you should be looking at the sautéed veggies on top of the pizza dough). Place spinach, cheese, pine nuts and artichokes in center of dough. Spoon pasta sauce over and top with another piece of pizza dough. Close and latch cooker. Trim excess dough. Grill until golden brown.

GOOD OL' PB&J

- two slices bread
- peanut butter
- your fave jam or jelly

Prepare bread as usual. Spread peanut butter and jam on unbuttered side of bread slices and place in cooker. Close and latch cooker. Trim excess & grill until golden brown. So simple yet sooooooo goooooooooood!!!!!!

DESSERTS

CHOCOLATE CARAMEL PIE

- tube of crescent rolls
- 3 caramels per pie
- chocolate chips
- butter

Spray iron halves with vegetable oil spray. Place one crescent roll square on iron. Place caramels, chocolate chips and marshmallows in center and cover with another crescent roll square. Close & latch cooker. Trim excess dough and grill until crescent roll dough is done.

CINNAMON BUN PIE

- tube of crescent rolls
- cinnamon & sugar mixture to taste
- chocolate chips
- mini marshmallows
- raisins, chopped walnuts (optional)

Spray iron halves with vegetable oil spray. Place one crescent roll square on iron. Place a pat of butter in center & pour a generous amount of cinnamon/sugar mixture onto 1 half and cover with another crescent roll square. Close & latch cooker. Trim excess dough and grill until crescent roll dough is done.

FRUIT TURNOVERS

- two slices of bread (or use crescent rolls or pie pastry)
- can of favorite pie filling
- icing sugar (optional)

Prepare bread as usual. Spoon pie filling into center of bread. Close cooker and latch. Trim excess dough and cook until golden brown. Dust with the icing sugar.

Note: these are even better if you use fresh fruit. Try slices of apples, peaches, plums, cherries (halved), berries, etc. Fruit must be ripe. You'll also want to maybe add some sugar and spices such as cinnamon, nutmeg, pumpkin pie spice, etc.

APPLE STRUDEL

- one can apple pie filling
- cinnamon & sugar to taste
- raisins (optional)
- tube of crescent rolls (or pie pastry)
- icing sugar (optional)

Mix pie filling, cinnamon, sugar and raisins. Spray both halves of iron with vegetable oil cooking spray. Place crescent roll in iron and spoon apple mixture in center. Top with second crescent roll square. Close cooker, latch, trim excess dough and cook until golden brown. Dust with icing sugar.

CHERRY CHEESECAKE DESERT

- one can cherry pie filling
- mini marshmallows
- cream cheese
- two slices bread (or pie pastry)

Prepare bread as usual. Spread softened cream cheese onto bread (both pieces!). Spoon pie filling onto center of bread and top with marshmallows. Close iron, latch, trim excess bread and grill until golden brown.

LEMON MERINGUE PIE

- two slices bread
- lemon pie filling
- two marshmallows

Prepare bread as usual. Spread lemon pie filling onto bread and top with marshmallows. Close iron, latch, trim excess bread and grill until golden brown.

PEANUT BUTTER CUP MELT (OMG! I love this one!!!)

- two slices bread
- peanut butter
- chocolate chips

Prepare bread as usual. Spread peanut butter onto bread and top with chocolate chips. Close iron, latch, trim excess bread and grill until golden brown. Also good with a large marshmallow thrown in!

SUNNY PEACH SANDWICH

- two slices bread
- one canned peach half
- one large marshmallow
- icing sugar

Prepare bread as usual. Place peach half with the marshmallow in the hollow (where the peach pit was!) . Close iron, latch, trim excess bread and grill until golden brown. Dust with icing sugar.

BANANA CREAM PIE

- two slices bread
- banana, sliced
- two large marshmallows

Prepare bread as usual. Place banana slices in center of bread and top with marshmallows. Close iron, latch, trim excess bread and grill until golden brown. Dust with icing sugar.

SIDES (no bread for these)

FRIED POTATOES

- sliced potatoes
- sliced onion (optional)
- salt and pepper to taste (optional)
- butter

Place sliced potatoes in iron & add butter, salt & pepper. Close iron & latch. Grill until done.

GRILLED MUSHROOMS

- sliced mushrooms
- salt and pepper to taste
- parsley
- butter
- splash white wine or beer (drink rest!!!)

Place mushrooms into ½ of cooker. Add S & P, parsley, butter and booze. Close & latch cooker and grill until onions are soft.

GRILLED ONIONS

- thinly sliced onions
- salt and pepper to taste
- parsley
- butter
- splash white wine or beer

Place onions into ½ cooker. Add S & P, parsley, butter and booze. Close & latch cooker and grill until onions are soft.

BISCUITS

- can buttermilk biscuits
- melted butter
- sugar & cinnamon mixture (for cinnamon biscuits)
- 1 tsp. garlic (for garlic biscuits)

Spray iron with vegetable oil spray. Open biscuits and separate. Cut biscuits in half and shape into balls.

For Plain: Put a biscuit ball (buttered or unbuttered) in pie iron until golden brown.

For Cinnamon: Put a biscuit ball in melted butter and roll in sugar / cinnamon mixture and cook until golden brown.

For Garlic: Put a biscuit ball in melted butter and garlic salt mixture and cook until golden brown.

CORNBREAD

- commercial cornbread mix

Prepare mix according to directions. Spray both halves of iron with vegetable oil spray. Pour mix into $\frac{1}{2}$ of the iron. Latch carefully and DO NOT TURN OVER. Cook about one minute and then turn over & cook another minute or until golden brown.

Note: As with the waffle mix, I generally like to use the boxed mix that you just add water to for ease. This way you can make as much or as little as you like. Of course, you could make from scratch using your own recipe.

CHILE CHEESE CORNBREAD

Prepare as above but add grated cheddar cheese and chopped canned chilies to taste to the mix.

BRIE IN PASTRY

- prepared pie pastry
- small brie cheese wheel (or cut up larger wheel to fit pie iron)
- sun-dried tomatoes

Generously butter or spray with vegetable oil spray, both halves of pie iron. Place piece of pie pastry in $\frac{1}{2}$ of iron. Place brie in center and top with sun-dried tomatoes. Top with piece of pie pastry. Close cooker, latch and trim excess pastry. Grill until golden brown. Serve with crackers and/or apple slices and a nice glass of white wine.