

# Pie Irons and Pie Iron Recipes

In its most basic function, a pie iron is a way to cook grilled cheese sandwiches and fruit pies over an open fire. This is done by placing the food (in the above cases, two pieces of buttered bread with cheese or fruit filling) inside a cooking compartment formed by two metal castings that hook together using a hinge. Metal rods with wood handles extend from the castings so the user can easily maneuver the pie iron over a campfire. A few minutes over the heat and a perfectly toasted sandwich or pie emerges from the cooker.

## Basic Designs

Pie Irons are available in both cast iron and aluminum. The two camps of opinion are pretty strong with the majority leaning towards cast iron these days, although they both have their good and bad points.



## Aluminum Pie Irons

### Pros:

Lightweight - Makes it easy to pack and hold over a campfire.  
Aluminum can be teflon coated for non-stick cooking and easy clean-up.

### Cons:

Can melt or warp if placed in coals (aluminum has a low melt point.)  
Not as durable, long term as cast iron.  
Teflon coating can scratch.



## Cast Iron Pie Irons

### Pros:

Heats evenly with no hot spots.  
With use, cast iron develops a non-stick seasoned finish.  
Can handle the heat - place your cast iron cookware right in the coals with no problems.

### Cons:

Heavy weight makes it tiring to hold over a fire.  
More time consuming to clean.

## Seasoning Cast Iron:

Cooking with cast iron requires that you first season the iron before the first use to give it a nice foundation that will pay off with years and years of worry free use. Watch the following video to learn how to season your cast iron pie iron: <http://www.youtube.com/watch?v=9r3R3jQTFpE>

## Basic Instructions

1. Place a slice of bread, buttered side down, on lower half of cooker. Spoon fruit, meat, or other filling on center of bread (see recipes).
2. Place second slice of bread, buttered side up, on top of fillings. Latch hand; trim off excess bread if necessary.
3. Toast over campfire, fireplace or BBQ until golden brown on both sides. This will give you a delicious snack in 4 to 6 minutes.



## Fruit Pies

Use canned pie fillings or home-made jams/jellies. Place fillings between two slices of buttered bread and sprinkle with sugar.

## Pizza Pies

Place slice of pizza crust or bread in cooker cavity and put a layer of pizza sauce on the bread. Add pizza toppings of your choice, including mozzarella cheese. Top with a second slice of pizza crust or bread.

## Empanadas and Samosas

Line cavity of pie iron with prepared pie crust or egg roll. Add thinly sliced onions, fresh garlic, and Monterey jack cheese.

To make Indian style Samosas, fill the above with peas, diced potatoes, diced carrots and a dash of curry powder or garam marsala mix.

## Chocolate Croissants

Using packaged “crescent rolls,” open package and remove two of the precut triangles of dough. Take one triangle and fill center with milk chocolate baking chips or your favorite candy bar, place second triangle on top, press edges together to form a sealed turnover pastry.

## Pepper Jack Biscuits

Mix 1 cup flour with 1/2 cup shredded pepper jack cheese, dash of salt. Add 1/3 cup of olive oil, a bit of water and mix into a ball. Form into biscuit, 1/4" thick, sized to fit pie iron. Place into pie iron and cook for approximately 4 minutes on each side.

## Corn Bread

Prepare mix according to directions. Into a well greased pie iron, fill cavity about 1/3 with mix. Bake over very low heat until done.

**Fried Potatoes and Onions**

Place slices potatoes in pie iron, salt and pepper to taste. Add chopped onions and olive oil or butter.

**Eggs**

Add scrambled eggs to pie iron. Add ingredients such as cheese, onions, peppers, etc.

**Hot Ham & Cheese**

Place sliced ham and cheese on buttered bread. Add mayonnaise or mustard and cover with second slice of bread.

**Sloppy Joes**

Use canned, pre-cooked sloppy joe mix or make your own ahead of time with cooked hamburger, BBQ sauce and onions.

**Reuben Sandwich**

Between buttered pumpernickel or rye bread, place cooked corn beef, canned sauerkraut and Swiss cheese. Include Thousand Island dressing for dipping.

**Calzone**

Lightly coat the cooking cavity with olive oil. Using either prepared pastry crust or pie dough, line the inside cooker cavity. Fill with tomato paste or pesto, ricotta cheese, garlic and sliced charred red pepper strips. Seal and cook over low heat.

**Meat Loaf**

Coat inside of pie iron with olive oil. To 1/3 lbs of hamburger add onions, BBQ sauce and spices. Make patty sized to fit cooker cavity, close and cook over medium heat. Because of grease drippings, never use this recipe indoors.

**Grilled Steak**

Use no bread. Cut sirloin or cube steak into strips. Add olive oil, spices, mushrooms, green peppers and chopped onions. Be careful of dripping grease.