

Pie Iron Cooking - Recipes



Pie Iron - Ham n Cheese +

Ingredients

2 slices of bread
1 teaspoon mustard
1 teaspoon mayonnaise
2 slices of ham
2 slices of Swiss cheese
2 teaspoons raspberry jam
2 teaspoons butter
dusting confectioner's sugar

Instructions

- Butter one side of the slices of bread.
- Assemble the sandwich with mustard, mayo, ham, cheese, and jam.
- Place the assembled sandwich in the pie iron with the buttered sides facing out.
- Grill over hot coals approx. 10 minutes per side until bread is golden brown.
- Apply a dusting of confectioner's sugar.



Pie Iron - Quesadillas

Ingredients

Cooking spray
2 small tortillas
2 tablespoons refried beans
2 tablespoons shredded Mexican cheese blend
Salsa to top

Instructions

- Spray pie iron with cooking spray.
- Layout one of the tortillas.
- Spread refried beans in the center of tortilla.
- Top refried beans with shredded cheese.
- Top with another tortilla and place on the pie iron.
- Close pie iron and trim off the edges of the tortilla.
- Heat pie iron over fire, turning frequently, until the tortilla is toasted and the cheese is melted.
- Top with salsa and serve.



Pie Iron – Pizza

Ingredients

Pizza or Crescent dough (or bread slices)
Ham
Pepperoni
Mozzarella cheese
Mushrooms
Bacon
Bell pepper
Pineapple
Pizza sauce

Instructions



- Unroll the dough and form into rectangles.
- Spray the inside of the pie iron cooker with non-stick spray.
- Lay half of the dough onto one side of the pie iron and fill with pizza toppings of your choice.
- Fold the other half of the dough over the toppings and close the cooker.
- Cook over the fire for 5-10 minutes per side until golden brown.
- Remove the pizza, let it cool a little and enjoy.

Pie Iron – Egg is a Nest

Ingredients

1 tablespoon butter or oil
1/2 cup hash brown potatoes
1/4 teaspoon onion powder
pinch of paprika
dash salt
dash pepper
1 egg

Instructions

- Add potatoes, onion powder and 1 tablespoon of butter or oil in a well-greased pie iron. Cook until potatoes begin to brown.
 - Remove from fire and open cooker. Using a fork, form a “nest” into the center of the potatoes.
 - Break the egg into the center “nest,” close the cooker and return to the fire until the egg is cooked.
 - It is done when the potatoes look brown and the egg looks cooked.
- TIP: For convenience, we like to use frozen hash brown patties.



Pie Iron - Hawaiian French Toast

Ingredients

Hawaiian Bread Slices
Egg
Milk
Butter
Vanilla
Cinnamon
Syrup

Instructions

- Spray the insides of the pie iron with cooking spray
- Mix egg, milk, cinnamon, vanilla in a shallow pan.
- Dip each side of the bread in the egg mixture and place in the pie iron.
- Close pie iron and cook over hot coals about 5-8 minutes per side.
- Serve with butter and syrup.



Pie Iron - Cherry Cream Cheese Pie

Ingredients

4 ounce crescent rolls
(or bread slices)
2 tablespoon(s) cream cheese
Cherry pie filling
Powdered sugar
Butter



Instructions

- Unroll the crescent roll dough, take two triangles sections and press into a square.
- Place one square in buttered pie iron.
- Top dough with a couple tablespoons of cherry pie filling
- Dot with 1 tablespoon of cream cheese.
- Place other square of dough on top and press the edges together.
- Close the pie iron and cook over medium coals for 5 to 8 minutes per side, turning occasionally and until golden brown.
- Dust with powdered sugar before serving.

Pie Iron - Cheese Tater Tots

Ingredients

Tater Tots - thawed
Onion Minced
Bell Pepper Minced
Cheddar Cheese Shredded

Instructions

- Butter or oil Pie Irons on both sides.
- Arrange single layer of Tater Tots on one side of Pie Iron.
- Season Tater Tots with pepper, salt, chopped onions and green bell peppers.
- Cook for about 4 to 5 minutes per side over medium coals.
- Open the Pie Iron, sprinkle with cheese and cook for another minute with cheese side up and lid closed



Pie Iron – Corn Bread

Ingredients

1 package –
Jiffy Cornbread Muffin Mix
1/3 cup milk
1 egg
Butter

Optional:

Bacon bits
Green chilies
Shredded cheese
Blueberries



Instructions

- Warm up pie irons by placing on top of hot coals.
- When warm, butter insides of pie irons and add mixture into pie iron.
- Optional – add any extras on top of the batter at this point.
- Close pie irons, clamp shut, and place in fire for 4 minutes per side.
- Cook until golden brown.
- Serve with chili or butter/honey/jam.

Pie Iron - Ham Cheese Omelet

Ingredients

2-3 eggs
1/3 cup green bell pepper diced
1/3 cup red bell pepper diced
1/3 cup onion diced
4 oz deli ham chopped
1/2 cup shredded cheese
1 pkg crescent roll dough
Cooking spray
Hot sauce or salsa optional

Instructions

- In a skillet, scramble your eggs.
- Add in your peppers, onions, and ham and allow them to warm up.
- Open up your pie iron and spray both sides with cooking spray.
- Insert dough of two rolls in the bottom of your pie iron.
- Add half your egg mixture and top with half of the cheese.
- Place dough of two more rolls on top and pinch sides to seal.
- Place over your campfire and cook, turning every five minutes or so, until your omelets are baked.
- Check often as they will burn.



Pie Iron – Cinnamon Buns

Ingredients

1 Can Cinnamon Buns
Butter

Instructions

- Spray the interior of the pie iron with cooking spray.
- Open the can of cinnamon buns
- Place a bun in the pie iron and close.
- Cook over the campfire for about 15 minutes. A low temperature works best so dough has time to cook through.
- check for doneness.
- top with frosting & enjoy.



Pie Iron – Lemon Meringue Pie

Ingredients

White bread sliced
Lemon Pie Filling
White marshmallows
Non-stick cooking spray

Instructions

- Spray non-stick cooking spray on inside of the pie iron.
- Place a slice of bread in the pie iron.
- Add a couple spoonful's of lemon filling.
- For a meringue, top with 4 small marshmallows.
- Top with another slice of bread and close the pie iron.
- Trim off any bread sticking out.
- Cook approx. 5-8 minutes per side until bread is golden brown.
- Remove from pie iron and allow to cool & enjoy.



Pie Iron – Sloppy Joes

Ingredients

1 pound ground beef
1 can sloppy joe sauce
1 tube pre-made refrigerated biscuits - (large size if possible)
1 medium onion
1 medium yellow/orange/red pepper
Butter - (for greasing the pie irons)



Instructions

At Home

- Chop veggies into small pieces.
- Brown ground beef, add veggies and cook.
- Add sloppy joe sauce to meat/veggies and cook for 5 minutes.

Cooking at the Campsite

- Warm pie irons over hot coals.
- Butter the insides.
- Open the can of biscuits and press each one into a larger, flatter shape to fit your pie iron.
- Place a spoonful of sloppy joe filling on the center of the biscuit and fold the dough up and around the filling.
- Seal the filling into the dough.
- Close the pie iron and cook 4 minutes on each side until biscuit is golden brown.