

Jaffle Iron Recipes

Gauging the Temperature of Hot Coals

Many of the following recipes require cooking over medium or low heat, especially if you are using an aluminum jaffle (pie) iron. It is often important to know the approximate temperature of the coals when cooking outdoors. Too hot a fire will burn the outside crust of your pie, too cool and the pie will not cook completely.

Approximate Temperature of Hot Coals

Time Elapsed Before Withdrawing Hand	Coals Are	Approximate Temperature
2 seconds	hot	400 degrees
3 seconds	medium-hot	375 degrees
4 seconds	medium	350 degrees
5 seconds	medium-low	325 degrees
6 seconds	low	300 degrees

First let the flames die down. A fine white ash will cover the coals. Then, place your hand about 6 inches above the coals. Start counting the seconds: "one-one thousand, two-one thousand, three-one thousand." Note the time it takes before you need to withdraw your hand. Using the table above, find the approximate temperature of the coals.

Safety Considerations

Any time you are cooking, especially around a grill or open fire, keep in mind a few precautions to insure maximum safety and enjoyment while using your iron.

1. Do not touch metal surfaces when using the iron; use wooden handles. The metal will be HOT!
2. Do not set on surfaces that may be damaged by high heat.
3. Close supervision is necessary when the iron is used by or near small children.

4. Do not leave the iron in the fire unattended. (Remember the iron may melt if the fire is too hot.)
5. Do not use over high heat or place directly in coals. (See precaution #4)
6. Do not heat when empty.

Linings for Fillings

A variety of food items can be used to line your pie iron and hold your fillings. Experimenting with different types of linings will add to the real fun and adventure. The explanations that follow will show how to use different linings - such as pizza crust, tortilla shells, and crescent roll dough.

The typical lining is bread. To use, butter only one side of two pieces of bread. Place one slice of bread on one side of the iron, buttered side down. Place your filling on top and in the middle of that slice of bread, then finally top with the other slice of bread, buttered side up. Close the iron and cook until golden brown. To add a little more flavor you can sprinkle seasonings on the buttered side, such as Texas salt, garlic salt, or your favorite seasoning blend.

A popular lining for desserts is prepackaged crescent roll dough. To use, unroll the dough and divide into halves. (Each section will consist of two triangles.) Roll each half into a 5 x 8-inch rectangle. Then cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered cooker. Place your topping on the dough and close the iron. Cook until dough is golden brown.

Here are several other suggestions. Soft tortilla shells make a nice substitute when you need a thinner liner. Use English muffins instead of bread to add a different taste. Or you can use the iron to heat your muffin, then top with butter, jelly, or a sausage patty for a warm breakfast treat.

Fillings

Your choice of fillings to place between slices of bread are limited only by your imagination, as the following recipes will prove. It can be as simple as canned pie filling or beef stew, or your favorite gourmet recipe adapted to the iron. Again, experiment. What have you got to lose but a few slices of bread and 2 tablespoons of filling?!!

Bacon and Eggs

A bacon and egg breakfast right from your jaffle iron! As the bacon cooks, it helps seal the pie for a neat breakfast treat.

Ingredients:

- Bacon
- Eggs
- Bread

Directions:

Do not butter the inside of the iron. Instead, line each side of the iron with half a strip of bacon and top with bread. Crack an egg in between the slices of bread. Carefully close the iron and cook over medium coals for 4 minutes, turning frequently.

Breakfast in a Biscuit

For each person you'll need:

Ingredients:

- 1 English muffin (or one segment from Pillsbury® biscuit dough)
- 1 slice of thinly sliced, and fully cooked, ham
- 1 slice Swiss cheese
- 1 tsp raw egg, scrambled

Directions:

Lightly grease the inside of the iron with cooking oil or cooking spray. Slice biscuit dough in half, or open an English muffin. Place on half on each side of the iron. Layer a slice of each of cheese and ham on the bottom half. Spoon egg on top of ham and cheese, and close the iron. Cook over medium hot coals, turning occasionally, until egg and biscuit are done.

Confetti Corn Pudgins

Bursting with flavor and the unmistakable aroma of bacon and cheddar cheese. Not only a satisfying breakfast on cold camping mornings, but also a nice accompaniment to stews and chilies.

Ingredients:

- 1 8½ oz. Box Jiffy® Corn Muffin Mix
- 1 egg

- 1/3 cup milk
- 4 strips of cooked bacon, drained and crumbled
- 1/3 cup shredded cheddar cheese

Directions:

Make corn muffin mix according to package instructions by beating in 1 egg and 1/3 cup milk. Let stand for 5 minutes. Meanwhile, fry up 4 strips of bacon. Drain, pat dry with paper toweling and crumble into small pieces. Add bacon and shredded cheddar cheese to batter.

Oil the inside of the iron or spray with non-stick cooking spray. Preheat for 1 minute. Spoon one-third of the batter into the iron. Close the iron and cook over medium-hot coals for 5 minutes or until pudgin is nicely browned on the outside and fully cooked on the inside. Repeat with remaining batter two more times. Makes 3 Confetti Corn Pudgins.

Eggs Benedict

Gourmet cooking at the campsite! Don't be surprised if the other campers just happen to "drop in" at breakfast time each morning.

Ingredients:

- English muffin
- 1 egg, beaten
- Canadian bacon
- Hollandaise Sauce (below)

Directions:

Butter the inside of your jaffle iron. Open an English muffin and place one slice on each side of the iron. Place a slice of Canadian bacon and 1 tablespoon of beaten egg between the muffin slices. Close the iron and cook until the eggs are done, about 4 minutes. To with No Fuss, No Fat Hollandaise Sauce.

No Fuss, No Fat Hollandaise Sauce

Ingredients:

- 1/8 cup nonfat sour cream
- 1/8 cup nonfat mayonnaise or salad dressing
- ½ tsp lemon juice
- ¼ tsp prepared mustard

Directions:

Combine all ingredients in a small pan. Cook and stir over low coals until mixture is hot. Serve with Eggs Benedict.

French Toast

Ingredients:

- Bread
- Butter
- Milk
- 2 eggs
- Pure maple syrup

Directions:

Butter the inside of your iron. Beat together 2 eggs and a little milk to form a smooth, thin batter. Quickly dip bread slices in the batter and place carefully in the jaffle iron. Drizzle a little maple syrup between slices. Close the iron, trim crusts. Cook over medium coals for four minutes, turning frequently.

If desired, before serving sprinkle with powdered sugar or cinnamon and sugar. Or for a completely different taste, use raisin bread or cinnamon bread in place of the white bread.

Hash and Eggs

An old time breakfast favorite takes a new twist when it's made in a jaffle iron.

Ingredients:

- Bread
- Butter
- Canned hash
- Hard-boiled egg
- Salt and pepper, to taste

Directions:

Butter one side only of each piece of bread. Place bread inside of the iron, buttered side down. Top one slice with 1-2 tablespoons of hash and some chopped, hard-boiled egg. Season to taste. Close the iron and trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Hash Browns

Ingredients:

- Butter
- Grated raw potatoes
- Salt and pepper, to taste

Directions:

Butter the inside of your jaffle iron and fill with grated raw potatoes. Season to taste and close the iron. Cook over medium coals, turning frequently. It's that simple!

Variations: For a heartier appetite, add onion, green pepper, and sliced cooked sausage to the grated potatoes half-way through cooking. When done, top with a cheese sauce and serve up with eggs.

Another: For a vegetarian version, omit sausage. Combine grated raw potatoes, grated carrots, finely chopped onion and green pepper. Salt and pepper to taste. Cook as in directions above. Serve hot with Worcestershire sauce.

Open Skillet

Open the jaffle iron and use each half as a skillet over the fire. You can cook your eggs, sausage and bacon just as you would at home. Just goes to show you, a jaffle iron is a versatile cooking utensil at the campsite, and not just for making Pudgie pies.

Biscuits and Gravy

Make your own biscuits in the jaffle iron or purchase them ready-made. Top with a browned sausage patty and drizzle on some hot gravy. Serve with eggs for a winning combination.

Cinnamon Rolls

Buy prepackaged cinnamon roll dough at the store and bake them in your jaffle iron. Be sure to lightly oil your iron first and reduce the cooking time. Bake over medium coals until golden brown, then top with vanilla frosting. For the simplest frosting ever, purchase a tube of decorator vanilla frosting

in the cake section at your grocers. Serve your cinnamon rolls piping hot from the campfire. The aroma will drive you crazy!

Grilled Tuna-Cheese Sandwiches

Ingredients:

- 6 ½ oz. Can of tuna drained
- Mayonnaise or salad dressing
- 1 Tbsp chopped onion
- ½ cup shredded cheddar cheese
- 6 slices of bread, crusts removed
- Butter

Directions:

Combine tuna, onion, and cheese. Add enough mayonnaise to moisten. Butter one side only of each piece of bread. Place one slice in the jaffle iron, buttered side down. Top with one-third of the tuna-cheese mixture. Place another slice of bread on top, buttered side up. Close the iron and cook for 4 minutes, turning occasionally.

Variations: Substitute canned salmon or crab for tuna for an extra special treat. Experiment with different types of cheeses. Sprinkle in a few slivered almonds before cooking.

Ham and Swiss Sandwiches

An old fashioned favorite everyone in the troop will love.

Ingredients:

- 2 slices bread
- Butter
- 1 slice boiled ham
- 1 slice Swiss cheese
- Dijon mustard, optional

Directions:

Butter one side only of each piece of bread. Place one slice in the pie iron, buttered side down. Top with ham, cheese, and the other slice of bread, buttered side up. Close the iron, trim crusts, and cook for 4 minutes, turning occasionally. If desired, dip in Dijon mustard before serving for a little extra tang.

Variation: Instead of Ham and Swiss, make it Ham and Provolone. We think they taste even better than Ham and Swiss

Hot BBQ Beef Sandwiches

For a hot and satisfying lunch or light dinner after a day of hiking, fishing, or hunting, whip up this tasty dish.

Ingredients:

- 2 slices bread
- Butter
- 2 slices fully cooked, thinly sliced, roast beef
- Barbecue sauce
- 2 Tbsp prepared mashed potatoes

Directions:

Cut roast beef into thin strips and stir in barbecue sauce to taste. Butter one side only of each piece of bread. Place one slice of bread in the jaffle iron, buttered side down. Top with the barbecued beef mixture and mashed potatoes. Place the other slice of bread, buttered side up, on top of the mashed potatoes. Close the iron, trim crusts, and cook for 4 minutes, turning occasionally.

Peanut Butter and Jelly Sandwiches

Kits love this one. Not only do they get to eat their favorite sandwich, but the melted peanut butter and jelly is lip-smacking good. Adults will love this too.

Ingredients:

- 2 slices bread
- Butter
- Peanut butter
- Jelly

Directions:

Butter one side only of each piece of bread. Place one slice in your jaffle iron, buttered side down. Spread with peanut butter and 1 tablespoon jelly, then top with the other slice of bread, buttered side up. Close the iron, trim crusts, and cook 3 minutes. Before serving, cut each sandwich into quarters for a gooey, yummy snack.

Note: Either chunky or creamy peanut butter and any type of jelly or jam may be used in this recipe. Kids usually have their own preferences.

Reuben Sandwiches

Bring a little Oktoberfest to your next camping outing with these delicious Reuben sandwiches.

Ingredients:

- 2 slices rye bread
- Butter
- 1 tsp sauerkraut, drained
- 1 slice cooked corned beef
- 1 slice Swiss Cheese

Directions:

Butter one side only of each piece of bread. Place one slice in the iron, buttered side down. Top with corned beef, sauerkraut, Swiss cheese, and the remaining slice of bread, buttered side up.

Close the iron, trim crusts, and cook for 4 minutes, turning occasionally. Serve immediately with potato chips and dill pickle spears. Caution: Handle with care. Cheese and sauerkraut will be hot!

Sloppy Joes

One of the nicest things about these sloppy joes is that they are not nearly as sloppy as the traditional variety, but they taste just as great.

Ingredients:

- Bread
- Butter
- 1 pound lean hamburger
- 1 can condensed cream of tomato soup (2-4 serving size)
- 1 small onion, chopped

Directions:

Brown hamburger and onion in a skillet; drain off grease. Stir in tomato soup. Butter one side only of 2 pieces of bread. Place one slice in the iron, buttered side down. Top with 2 tablespoons Sloppy Joe mixture and last piece of bread, buttered side up. Cook 3-4 minutes. Enough to feed 6 hungry campers (average size).

Note: You may substitute 1 can of seasoned Sloppy Jo mix, such as Manwich®, for the soup and onion.

Baked Fresh Fish

Cook up your catch of the day in a jaffle iron! Panfish works especially well.

Cut fish fillets to fit iron the lightly butter each side of the fillet or spray both halves of the iron. If desired, season butter first. You can be very creative with the spices - try using some special blends like Italian, Jamaican, Cajun, or lemon-pepper.

Set fish fillets in iron (single layer only) and cook 2-4 minutes over medium hot coals until done. Cooking times vary due to thickness of fillets and temperature of coals. Do not overcook. Fresh fish done to perfection will be both opaque and moist, and will flake easily when tested with a fork.

Fish Cakes

The taste of New England will have you hooked.

Ingredients:

- 6-8 oz. Canned salmon or tuna, drained
- 1 egg
- Salt and pepper
- 20 to 30 saltine crackers, finely crushed
- Cooking spray or butter
- Small onion

Directions:

Flake fish; stir in minced onions and egg, mixing well. Gradually add crushed crackers and stir until a stiff mixture is formed. (The amount of crackers will depend on the amount of moisture in mixture.)

Coat both halves of your iron with butter or cooking spray and fill with fish cake mixture. Cook over medium hot coals until done (2-4 minutes).

Fajitas

A Tex-Mex favorite. Make it low-fat by using chicken and no- or low-fat cheese and sour cream.

Ingredients:

- Tortillas
- Chunk chicken or beef
- Shredded cheese
- Fajita sauce
- Shredded lettuce
- Salsa
- Sour cream

Directions:

Dip chunks of chicken or beef in fajita sauce and place in the jaffle iron. Close the iron and cook over medium heat until cooked through. Place a few pieces of meat in warmed tortilla, and add shredded lettuce, salsa, sour cream, and additional Fajita sauce if desired. Wrap up like a soft-shelled taco and enjoy!

Philly Steak Sandwich

A taste to die for! Top it off with your favorite soda.

Ingredients:

- Bread
- Butter
- Sirloin tip sandwich meat
- Mozzarella or provolone cheese
- Yellow onion, sliced
- Green pepper, sliced

Directions:

Slice steak into thin strips and season to taste. Butter one side only of two pieces of bread. Place one slice of bread on each side of the pie iron, buttered side down. Top one slice with steak slices, cheese, onion, and green pepper. Close the iron and cook about 4 minutes over medium hot coals.

Pizza Pockets

Ingredients:

- Butter
- Pizza crust, unbaked (thinner crusts work best)
- Shredded cheese mozzarella
- Pizza sauce
- Pepperoni

Directions:

Coat both sides of the jaffle iron with cooking spray or oil. Cut a piece of crust to fit the jaffle iron. Spread pizza sauce thinly on the crust, and top with cheese and pepperoni. Cover with another piece of pizza crust and close the iron. Cook over medium heat until heated through. Then, if desired, top with additional heated pizza sauce and Parmesan cheese for a double-decker treat.

Shepherd's Pie

Ingredients:

- 2 slices bread
- Butter
- Canned beef stew

Directions:

Butter one side only of each piece of bread. Place one slice of bread on each side of the jaffle iron, buttered side down. Spoon 2 tablespoons beef stew in between bread slices. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Sirloin Tip Steak Sandwich

Cut slices of thin-cut sandwich steak to fit your jaffle iron. Coat both sides of the iron with nonstick cooking spray or vegetable oil. Place steak slices in the iron and close. Cook over medium heat, turning frequently for 1-2 minutes for a medium rare steak. Cooking times will lengthen for thicker steaks or varied degree of doneness.

For added flavor, lightly sprinkle each side of the steak with a prepared seasoning or dip in your favorite sauce before cooking. Suggested seasonings are seasoning salts, Cajun (or other) seasoning blends, teriyaki sauce, Worcestershire sauce, or steak sauce.

Serve in your choice of bread or rolls with desired toppings, such as cooked mushrooms, onions, and green peppers, all thinly sliced. For extra special flavor, grill your vegetables over the campfire while the sandwich steak is cooking.

Three-Way Pudgie Meatloaf

Mom's Meatloaf

Ingredients

- 1 pound lean ground beef or ground turkey
- 1 pkg meatloaf mix (or favorite recipe)
- 1 egg
- 1/3 cup warm water
- ¼ cup fine bread crumbs (6 saltine crackers, crushed)
- 2 Tbsp Worcestershire sauce

Enchilada Meatloaf

Ingredients:

- 1 pound lean ground beef or ground turkey
- 1 egg
- 1/3 cup warm water
- ¼-1/3 cup powdered Enchilada Sauce mix
- ½ cup fine bread crumbs (or 14 crushed saltines)
- ½ cup shredded cheddar cheese
- ¼ cup finely chopped onion

BLT Meatloaf

Ingredients:

- 1 pound lean ground beef or ground turkey
- 1/3 cup tomato sauce
- 1 egg
- ½ cup fine bread crumbs (or 14 crushed saltines)
- 2 strips bacon, cooked, drained, and crumbled
- ¼ cup diced tomato
- 1 ½ Tbsp Worcestershire sauce
- Salt and pepper to taste

Directions:

Combine egg and water (tomato sauce for BLT Meatloaf). Stir in bread or cracker crumbs. Pour over ground beef or turkey and mix well. Add remaining ingredients, stirring until all are thoroughly blended.

Oil your jaffle iron and preheat briefly over medium-hot coals. Remove from heat, open carefully, and spoon in one-fourth of the meatloaf mixture.

Close the iron and cook over medium-hot coals for 5-7 minutes, or until the outside is nicely browned and the meat is fully cooked. Serve hot.

Serving Suggestions:

Mom's Meatloaf: Serve with mashed potatoes, gravy, and grilled vegetables.

Enchilada Meatloaf: Arrange on individual plates. Top with shredded lettuce, sour cream, additional shredded cheese, chopped tomatoes, and sliced black olives. Complete the meal with tortilla chips and salsa.

BLT Meatloaf: This meatloaf isn't complete without the "L," namely the lettuce. Serve the meatloaf with a tossed lettuce salad and cup of tomato soup.

Chicken Pot Pie

Ingredients:

- Bread
- Butter
- Canned chicken stew

Directions:

Butter one side only of a piece of bread. Place bread in the jaffle iron, buttered side down. Spoon on 2 tablespoons of chicken stew. Top with another slice of bread, buttered side up. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Turkey Burritos Supreme

On a low-fat diet but craving Mexican food? Enjoy these turkey burritos without the guilt.

Ingredients:

- Flour tortillas
- Sliced turkey deli meat
- Thinly sliced or shredded low-fat cheese
- Salsa
- No fat sour cream, black olives, green onions (optional)

Directions:

Drain salsa and discard liquid. Set salsa aside.

Lightly oil your jaffle iron. Line the bottom half with a flour tortilla. Top with a slice or two of turkey, sliced or shredded cheese, and a teaspoon of drained salsa. Top with another tortilla.

Close the iron and cook over medium hot coals for 3-4 minutes, turning occasionally. Remove from iron and serve hot with sour cream, sliced black olives, and chopped green onions.

Blue Plate Special

Beans on toast is a favorite English breakfast, but we like it just as well for a quick, light meal anytime.

Ingredients:

- Rye bread
- Butter
- Baked beans

Directions:

Butter one side only of each piece of bread. Place one slice of bread on each side of the jaffle iron, buttered side down. Spoon 2 tablespoons of baked beans between the bread slices. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Mexi Pockets

No need to go to the local taco place for south of the border yummys. These cook up in a jiffy.

Ingredients:

- Butter
- Tortilla shells
- Refried beans
- Shredded cheese
- Sour cream
- Salsa
- Lettuce

Directions:

Coat both sides of the jaffle iron with cooking spray or oil. Spoon approximately three tablespoons of refried beans on the tortilla shell. Sprinkle shredded cheese over the beans. Top with another tortilla shell

and close the iron. Cook over medium heat until tortillas are slightly browned and cheese is melted. Top with sour cream, salsa and lettuce.

Pudgie Fried Rice

Got lots of leftovers that have to be used up? Fried rice is the perfect answer. Who knew you could make this dish in a jaffle iron?

Ingredients:

- 2 cups white rice, cooked and chilled
- 2 Tbsp soy sauce
- 1 tsp minced garlic
- 1-2 beaten eggs
- 1 cup drained fillings of choice: cooked chicken, meats, or seafood (cut into small pieces), peas, bean sprouts, other finely chopped vegetables (sweet peppers, onion, broccoli, mushrooms, or tomatoes), or minced pineapple

Directions:

Combine all ingredients in a bowl; mix thoroughly. Lightly oil jaffle iron; preheat for 15 seconds. Fill each iron cavity with rice mixture. Close the iron, and cook for 3-5 minutes over medium coals, or until rice is lightly browned and ingredients are heated through. Serves 4.

Apple Cinnamon Pies

Ingredients:

- 8-oz. Container crescent roll dough
- 1 apple, sliced
- Cinnamon
- Sugar
- Plain or chunky unsweetened applesauce

Directions:

Unroll crescent roll dough; divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered iron. Place 1 tablespoon diced apple onto the dough. Sprinkle with cinnamon and sugar. Add a tablespoon of applesauce. Close iron and cook over medium coals for 3-4 minutes.

Variations: Use 2 tablespoons berries, pie fillings, or drained canned fruit instead of apple/cinnamon mixture.

Note: Jars of baby applesauce or other puréed fruit work exceptionally well. They're small and come in a variety of fruits - apples, peaches, plums, blueberries, etc. Mix one type of fresh berry or fruit with another type of puréed fruit to come up with some delicious pie variations.

Gourmet Pudgie Brownies

These yummy brownies are just minutes away.

Ingredients:

- Brownie batter
- Oil or cooking spray

Directions:

Prepare brownie batter from your favorite mix. Spray or brush inside of iron with cooking oil. Preheat iron.

Fill bottom cavity of jaffle iron with brownie batter. Close iron and cook over medium coals for 3-5 minutes, turning occasionally. Carefully open the iron. Brownies will be slightly crispy on the outside and slightly gooey on the inside. Be careful not to overcook.

Carefully remove brownies from the iron and set on a rack to cool. They will set upon cooling. Eat while still warm.

Note: If desired, stir in nuts, chocolate chips, caramel or toffee bits, or a dab of cream cheese into batter before cooking. This will make them truly "gourmet."

Inside Out Nachos

Got the munchies? Nothing hits the spot like some toasty hot nachos. If you're really hungry, try the Variation For the Hungry Man.

Ingredients:

- Soft tortilla shells
- Velveeta® Mexican flavored cheese spread or Velveeta's Pace Picante Con Queso®

Directions:

Coat both sides of the jaffle iron with cooking spray or oil. Lay one tortilla shell on the bottom. Spoon two tablespoons of cheese on the tortilla, then top with the other tortilla. Close the iron and trim edges. Cook 2-4 minutes over medium coals, or until heated through.

Variation for the Hungry Man: Before making nachos, cook up some taco meat: 1 pound of ground beef (browned and drained) seasoned with 1 packet taco seasoning and $\frac{3}{4}$ cup water. Bring to a boil over a medium-hot fire, then simmer off to the side until most of the liquid is absorbed. Once the nachos are done, arrange on a platter. Top with taco meat, guacamole, sour cream, chopped tomatoes, onions, black olives, shredded cheddar cheese, and salsa. I guarantee, no one will go back to camp hungry.

Patriotic Pudgies

Celebrate America's Independence Day with a scrumptious red, white, and blue pudgie pie wrapped in a flaky crust. Be sure to make plenty - they'll go fast!

Ingredients:

- Bread
- Butter
- Canned cherry pie filling
- Canned blueberry pie filling
- Cream cheese

Directions:

For each Patriotic Pudgie: Butter one side only of a piece of bread. Place bread in the pie iron, buttered side down. Spoon on 2 teaspoons of cherry pie filling, 2 teaspoons cream cheese and 2 teaspoons blueberry pie filling. Top with another slice of bread, buttered side up. Close the iron, trim crusts. Cook over medium coals for 4 minutes, turning occasionally.

Pigs in a Blanket

A whole new way to cook up hot dogs at the campsite.

Ingredients:

- 8 slices of bread
- Butter
- Hot dogs, thinly sliced

- American cheese

Directions:

Butter one side only of each piece of bread. Place one slice of bread, buttered side down, in your pie iron. Fill with a few hot dog slices and strips of American cheese. Top with another slice of bread, buttered side up.

Close the pie iron, trim crusts, and cook for 4 minutes, turning occasionally. To serve, dip in catsup and mustard, or other desired condiments. Serves 4.

Pudgie Turtles

These turtles are rich, gooey treats encased in a flaky, gold brown crust.

Ingredients:

- 4 oz. pkg crescent roll dough
- 4-6 caramels
- ¼ cup semi-sweet or milk chocolate chips
- 4-6 pecan halves, coarsely chopped

Directions:

Unroll the crescent roll dough and divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to make four 5 x 4-inch pieces. Place one piece in each side of a buttered cooker.

Top with half the caramels, chocolate chips and pecans. Close the cooker and cook 3-4 minutes over medium coals. Repeat with remaining ingredients.

S'mores

The all-around favorite camping recipe, now made in a jaffle iron.

Ingredients:

- 4 oz. pkg crescent roll dough
- Semisweet chocolate squares (Hershey's® candy bar)
- Large marshmallows

Directions:

Unroll the crescent roll dough and divide in half. Each section will consist of two triangles. Roll out each half into a 5 x 8-inch rectangle. Cut in half to

make four 5 x 4-inch pieces. Place one piece in each side of a buttered cooker.

Place one large marshmallow and one chocolate square onto the dough. Close the cooker and cook until crescent roll is brown, and chocolate and marshmallows are melted.

French Fries

Just having hamburgers for dinner tonite? Complete the meal with french fries make in your jaffle iron. Plain or spicy, they'll hit the spot.

Ingredients:

- Raw potatoes
- 1 ½ tablespoons butter
- Salt

Directions:

Scrub potatoes and, if desired, peel. Thinly slice, then soak in cold water for 15 minutes and drain to remove excess starch and water. Place ¼ cup drained potatoes in a preheated pie iron; add butter. Salt to taste, and close the iron. Cook over medium-low coals, turning occasionally. Cook until crisp and golden brown. Drain on paper toweling before serving.

Variation: For spicy fries, omit salt and season with seasoning salt before cooking. For Mexican flavor, season with salt, a dash of cumin, and a little chili powder before cooking.

Honey Glazed Carrots

A grown-up favorite with just a touch of sweetness that kids love. Hey, if it gets them to eat their vegetables . . . Serve as a side dish for grilled chicken, fish, or ham.

Ingredients:

- 1 cup frozen sliced carrots
- 1 ½ Tbsp honey
- 1 tsp butter
- 1 tsp parsley flakes
- 1 tsp mustard (optional)

Directions:

Combine all ingredients and spoon into the jaffle iron. Close the iron and cook over medium coals until heated through (about 2-3 minutes), turning and shaking frequently.

Sautéed Mushrooms

This makes a wonderful topping for grilled steaks.

Ingredients:

- Fresh button mushrooms, wiped clean, and sliced
- Butter
- 1 yellow onion, sliced
- Stir fry sauce

Directions:

Put 1 tablespoon butter, 5 fresh mushrooms (sliced), and a dab of stir fry sauce in the pie iron. Close the iron and cook over medium-hot coals about 2-3 minutes, turning and shaking frequently. Remove from pie iron and spoon on top of steak, burgers, or as a side dish for any meal.

Stuffed Garlic Bread

Why settle for plain garlic bread when you can have stuffed garlic bread just as easily? This is a meal in itself!

Ingredients:

- Bread
- Butter
- Garlic salt
- Chunky spaghetti sauce
- Shredded or thinly sliced mozzarella cheese

Directions:

Butter both sides of the bread. Place one slice in the iron. Sprinkle one teaspoon garlic salt on top of the bread slice, then top with 1 teaspoon mozzarella cheese and 1 teaspoon of spaghetti sauce. Sprinkle 1 teaspoon of garlic salt on one side of the other slice of bread. Place the other piece of bread, garlic side down, on the sauce and cheese. Close the iron and cook over low coals until bread is golden brown and cheese is melted.

Dessert Pies

Need fruit filling, butter, pie crust either store bought or homemade. Homemade pie crusts work great because you can roll out and cut into a rectangular shape a little larger than the pie maker then a good fit and seal is made, the extra can be trimmed. Oil each side of the pie maker with butter. Place crust on both sides. Place fruit filling on one crust then close the pie maker. Place directly in the fire and flip occasionally. Guestimate is 10 minutes. Check at this time for doneness, should be able to take crust away from pie maker with a fork to test doneness-light golden brown in color.

Sandwich Pies

Bread works great for this. Need butter. Grease both sides of pie maker. Place bread slices on each side. Top bread with ham and cheese and condiments as desired. Close pie maker, place directly in fire and flip occasionally. Guestimate is 10 minutes. Check at this time for doneness, should be able to take bread away from pie maker with a fork to test doneness-light golden brown in color.

Pizza Mountain Pie

By, "Joan Campbell"

Take two slices of bread and butter them on 1 side. Place them in the sandwich pie maker buttered side out. Put 1 heaping Tablespoon of pizza sauce onto 1 side then put a heaping tablespoon of mozzarella cheese on top of sauce. Leave it plain or top it with pepperoni, green pepper, onion etc. Bake in campfire for approx. 2-3 minutes

Eggs Delight

-

You will need to spread some oleo in the pie iron, take and layer 4 slices of potato already cooked or canned, salt & pepper if you wish. Take a beaten egg with some grated cheese of your choice, a bit of onion even green pepper chopped fine even bacon bits or left over ham what ever your liking. put egg on potatoes place over hot coals say 8 minutes then turn over, approx 4 to 5 min more to cook egg. serve with fresh fruit and camp fire toast..

DEPENDING ON THE INGREDIENTS YOU PUT IN THE EGG DEPENDS ON THE TIME TO COOK , ALWAYS COOK POTATO SIDE DOWN FIRST.

Lemon Merique Pie

By, "Wendy Peterson" _

Butter outside of bread, place butter side down in pie maker, put a spoonful of lemon spread in center, add 1 large marshmallow, place another slice of bread butter side up over filling. Close pie maker and put in coals. When done bread is golden brown, marshmallow has melted and mixed with lemon.

Very good but watch out the filling is hot.

Breakfast Pocket

By, "Tamara Brierly" _

Heat pie iron til good and warm. While iron is heating , prepare 3 eggs beaten with a touch of milk. Dip 2 slices of bread in egg mixture leaving one side dry. Place one slice egg side down on pie iron. Place a heaping of crumbled, cooked sausage on dry side along with some shredded cheddar cheese. Then place other piece of bread dry side next to cheese. Hest over coals for about 7 to 10 minutes, or until golden brown.

Add a little of yourself to this recipe and come up with some good variations.

Ham Cheese & Onion

By, "Wendy Peterson" _

Butter two pieces of bread. Place butter side down on pie iron, put layer of ham, any type of cheese, sliced onion. Put other slice of bread on top butter side up. Close iron and cook in coals till golden brown. The melted cheese filling is very hot.

One of the first things we do after getting setup and campfire has coals in it is get out the hobo pie irons and have some.

Mom's Pie Sandwich

By, "Polly Farrington"

My mother made these when we were kids. They're not fancy (or healthy), but a perfect sweet treat. 2 pieces of bread. Butter the outsides. Butter the

inside too! Filling: 1 tablespoon cinnamon sugar & 1 tablespoon raisins. Toast over fire or on stove-top.

Peanut Butter & Marshmallow

By, "Wendy Peterson"

Butter 2 slices of bread, put butter side down, put peanut butter in center and 1 large marshmallow on top. Put 2nd slice bread butter side up on top. Put in coals and grill till golden brown.

This is one of my children's favorite pies.

Spam Surprise

By, "Mike Conaway"

Take your one piece of bread. Put two slices of Spam on the bread then top with tomato, green pepper, onion, and any desired cheese. Put other piece of bread on top. Cook in your pie iron till golden brown.

Aluma Fruit Pie

Use any caned pie filling; apple, cherry, and peach are delicious. Place filling between your choice of bread as per our basic direction. Grill until golden brown. Sprinkle with sugar and serve.

Rocky Road Treat

Spread peanut butter on 2 slices of bread. Add one large marshmallow and one chocolate bar square between buttered bread slices/ Toast in cooker until bread is golden brown.

Tuna Melts

Mix canned tuna fish, chopped pickle, mayonnaise and a bit of Dijon mustard. Place on slice of bread, buttered side down, and add slice of Danish Havarti cheese and a slice of tomato. Cover with remaining side of buttered bread and grill until hot and toasty.

Hot Ham and Cheese

Place slice of bread, buttered side down, into cooker. Place slice of ham and slice of cheese on bread. Add Dijon mustard and cover with remaining slice of bread, buttered side up. Close cooker, latch handles and grill to golden brown.

Garlic Buns

Spread inside of buns with butter and sprinkle with garlic salt and paprika. Turn each bun inside out and place into cooker cavity. Grill until golden brown.

Grilled Onions

Place thinly sliced sweet Spanish onions (or Vandalia onions) into cooker cavity. Add a little celery, salt, parsley and a splash of white wine or beer. Close cooker and grill until onions are soft.

Hush Puppies

Ingredients:

- 2 cups Corn Meal
- 1 tsp. Salt
- 2 tsp. baking powder
- 1/2 cup dry milk
- 1 cup water
- 1 tbsp. dry onion flakes

Directions:

Mix all ingredients together. Shape into patties. Fry bacon fat in a cast iron skillet. Brown on both sides. These hush puppies go real good with some freshly caught fish while you are camping.

Grilled chocolate Sandwiches

- Sliced Bread Hershey's Chocolate bar - (can be Milk chocolate or Dark)
- margarine or butter

Bring out the camp pie iron. Use two slices of bread for each sandwich. Butter one side of each slice. The butter side will face out! Top the first slice

with a chocolate bar broken in 1/2. Place the other side of bread on, butter side up! Place in pie iron and onto coals of Fire. Cook until bread is toasted.

For another treat you could add peanut butter or Marshmallows. Enjoy!

Sandwich-maker Calzones

A quick and delicious way to make homemade calzones.

Wrapper:

- White, Italian or French Bread; Pizza Dough

Outside Spread:

- olive oil with oregano or basil to taste

Filling:

- 1 to 1 1/2 Tbsp. ricotta cheese
- 1 to 2 slices mozzarella cheese or 1 to 1 1/2 Tbsp. grated mozzarella
- 1 to 2 slices provolone cheese or 1 to 1 1/2 Tbsp. grated provolone
- Italian seasonings to taste
- salt and pepper to taste

Directions:

Spread inside wrapper with ricotta, layer with remaining cheeses and season to taste. Brush seasoned olive oil on outside of wrapper.

Cook in sandwich maker until cooked.