



GRUBMASTERS

Outdoor Cooking

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All About Pie Irons



THE ANATOMY OF A PIE IRON: Pie irons are hinged cast metal cooking vessels that can be used over or directly on a heating source. They typically have a cast body each with two long metal rods with wooden handles. One of the metal rods will have a metal hook that can be hooked over the other to keep the cast body closed when cooking. They can be found made of either cast aluminum or cast iron. Cast aluminum pie irons are lighter, don't require seasoning, and are easier to wash. However, they can warp and melt more easily when left too long on the coals. Cast iron pie irons are very durable withstanding higher temperatures while maintaining and more evenly disbursing heat. Unlike their aluminum cousins, they are heavier, should not be washed with soap, and need to be seasoned. Even with the extra care required to season and wash, cast iron pie irons are hands down the best choice. Unless weight is an issue, go with the cast iron models. They will last for years and provide the greatest variety of cooking options.

there are plenty of tasty things that can be prepared solely using a pie iron. Cooking time for most items is relatively quick, which allows people in the group to share pie irons. Cooking in a pie iron doesn't require a lot of practice, allowing even younger users to become masters in no time. Since portions are smaller, the inevitable charred accident can be discarded and a new attempt made.

SO EASY TO USE: Many of the items prepared in a pie iron involve heating, toasting or melting ingredients. As a result, they cook rather quickly. Many times, the pie iron can be placed directly on the coals provided is it flipped over every minute or so and is checked to be sure the food isn't burning or becoming overcooked. For items that require more gradual heating, a grate can be used to elevate the pie iron above the coals. Resting the tip of the pie iron on a log in the fire can also help create space between the coals and the pie iron. There are several manufactures, including Rome, that make folding grates that can be used with pie irons. A flat grate salvaged from an old grill supported by 4 rocks works well too.

VERSITILITY: You may be surprised to hear that you could camp for an entire weekend just cooking in pie irons. From breakfast, to lunch, to dinner, to dessert;

COATING SURFACES: A key to successfully cooking in a pie iron is to be sure the inside surfaces are properly coated with either spray cooking oil or butter. Keep in mind that butter burns more easily making spray oil a better choice for some items. (*Butter's smoke point is 350°F while canola oil's smoke point is 400°F.*) A properly coated cooking surface will help ensure that your treat can be easily removed from the cast body of the pie iron, making serving and clean up so much easier.

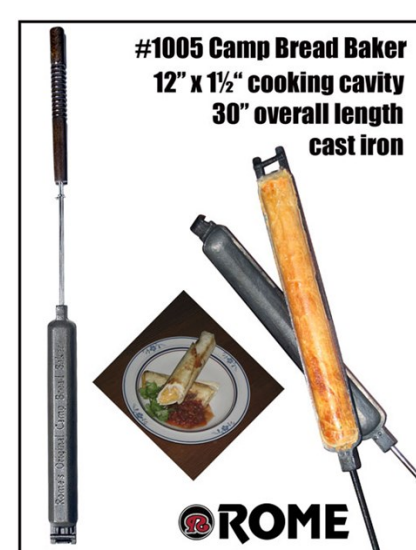
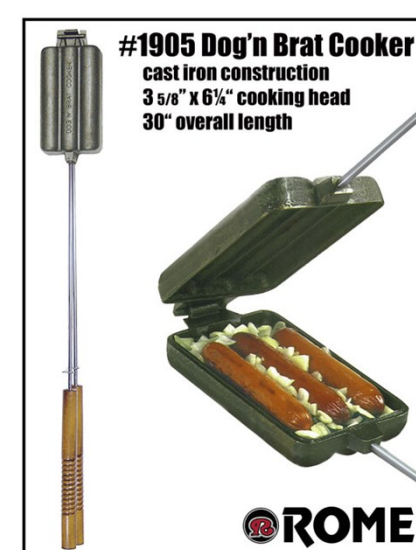
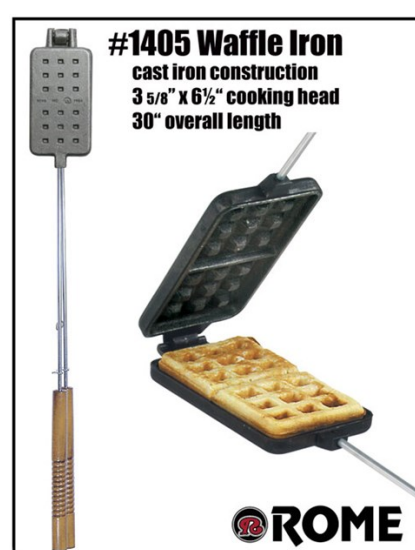
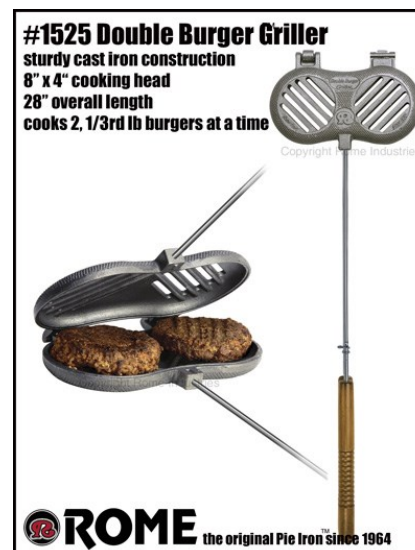
TO PREHEAT OR NOT: Most of the time it won't matter if the cast iron pie iron is preheated or used cold. Use care not to start with cast iron too hot for items like corn bread, monkey bread, or regular bread dough. On the contrary, cooking waffles will require a preheated waffle pie iron.

BE PREPARED TO PREPARE: Its best to have a surface that can withstand the heat of the pie iron after coming out of the fire. Have the surface at the right height and size for adding the ingredients to the pie iron as well as carefully removing the cooked treat.

CLEANING & STORAGE: Properly cleaning after use will help ensure that the pie iron will be around for years to come. Start by scraping out of your cooled pie iron any burnt food with a plastic scraper. If necessary, let it soak for 5 minutes in water. Scrub surfaces with just water until all food remnants are gone. Heat over the fire until the cast iron surfaces are bone dry and the pie iron is reheated. Remove from the heat and spray all surfaces of the cast iron with spray cooking oil. An aluminum pie iron can be washed with soap and water. After washing, dry well. Unlike a cast iron pie iron, an aluminum pie iron will not need to be re-heated and coated with oil after washing. Store pie iron in a dry, ventilated area. Rome also makes a canvas bag with a zipper and handles that can store as many as 4 pie irons.



SEASONING CAST IRON PIE IRONS: Before we can use a cast iron pie iron for the first time, we will need to season its cast iron parts. It is easiest to do this at home with a gas grill. The cast iron sections come from the manufacturer coated with a food grade wax. Start by washing the cast iron parts with hot water and soap. Rinse well. This should be the only time soap will ever touch your cast iron pie iron. Place the cast iron portions either on a grate over a fire or on the grate of your gas grill with the inside face of the pie iron facing down. Obviously, keep the wooden handles away from the direct heat. Heat on high heat, flipping over once, to melt off any wax that remained on the cast iron after washing. Apply a coating of melted Crisco shortening to all surfaces of the cast iron. Place the cast iron sections back on the grate of the fire or gas grill with the lid closed. Heat at 350 degrees Fahrenheit for one hour. Remove from heat and allow to cool. You're ready for years of tasty treats.



RECIPES TO INSPIRE YOUR IMAGINATION

BREAKFAST EGG CASSEROLE

Ingredients:

- 1 Egg
- ½ Cup thawed frozen hash browns
- 2 Links of precooked breakfast sausage
- 2 Tbsp. of shredded cheese

Directions: Using a square or round pie iron, coat both inside surfaces with either butter or spray cooking oil. Cut link sausage into ½ inch pieces. In a plastic Ziploc bag, place cracked egg, hash browns, sausage and cheese. Close Ziploc and mix ingredients together by squeezing the bag. Place mixture in one half of pie iron, mounding if necessary. Place other half of pie iron in place. Close and fasten handle hook. Place over heat, flipping every minute until ingredients are fully heated and egg is completely cooked.

BREAKFAST HASH BROWNS

Ingredients:

- 1 Cup thawed frozen hash browns

Directions: Using a square or round pie iron, coat both inside surfaces with plenty of butter. Place hash browns in one half of pie iron, mounding if necessary. Place other half of pie iron in place. Close and fasten handle hook. Place over heat flipping every minute until ingredients are fully heated and hash browns are crispy on the outside surfaces and nice and hot in the inside.

CINNAMON ROLL WAFFLES

Ingredients:

- Tube of Cinnamon Roll with Icing

Directions: Open cardboard tube of refrigerated cinnamon rolls. Using an unheated or slightly warm rectangular waffle iron, coat both inside surfaces with spray cooking oil. Place two rolls of dough spaced out equally. Place the second half of the waffle iron in place, pressing down the dough to force into depressions in the waffle iron. Close and fasten with handle hook. Place over heat, flipping every 30 seconds until the interior of the waffle is fully baked and the outer surfaces are crispy. Spread icing on each waffle.

PIE IRON PEPPERONI PIZZA SANDWICH

Ingredients:

- 2 Slices Sandwich Bread
- 2 Tbsp. Shredded Mozzarella Cheese
- 2 Tbsp. Tomato Sauce
- 4 Slices of Precut Pepperoni

Directions: Using a square pie iron, coat both inside surfaces with either butter or spray cooking oil. Place 1 slice of bread on one side of the pie iron. It is better if the bread slightly overhangs the pie iron so the sandwich will seal up when cooked. Spread tomato sauce, keeping it about ¼ inch away from the edge of the pie iron. Sprinkle cheese and place pepperoni slices on top of sauced bread, again keeping ingredients ¼ inch in from the pie iron edge. Place the second slice of bread on top. Place other half of pie iron in place. Close and fasten handle hook crimping the bread. Place over heat, flipping every minute until ingredients are fully heated and bread is nicely toasted. Serve as finger food.

STEAK PANINI SANDWICH

Ingredients:

- 2 Thin Slices Italian Bread
- Sandwich Steaks, 2 Large Slices
- ¼ Cup Shredded Mozzarella Cheese
- ½ Green Bell Pepper
- ¼ Onion
- ½ Clove of Garlic
- Butter
- Salt & Pepper

Directions: Cut pepper into thin strips. Cut onion into very fine rings. Crush and finely chop garlic. Using a preheated panini press pie iron or double pie iron, coat both inside surfaces with heavy coat of butter. Place onions, peppers and garlic in the pie iron. Place other half of panini press pie iron in place. Close and fasten handle hook. Sauté by placing pie iron over heat. Shake every 20 seconds. Cook for 2 minutes. Salt and pepper sandwich steaks. Open press and lay sandwich steaks on top of sautéed peppers and onions. Coat inside surface of top press with butter. Place other half of press in place. Close and fasten handle hook. Flip over and place on heat with the steak now closest to the heat. Cook for 2 minutes. Butter one side of each slice of bread. Remove panini press from heat. Open and remove any veggies or meat stuck to surface of the top half of the press. Place 1 slice of bread in cavity of the top half panini press with the buttered surface towards the cast iron surface. Close press and flip over. Open again and repeat process of adding bread to the other surface. Before closing, sprinkle shredded mozzarella cheese on cooked ingredients. With second slice of bread inside, place other half of press in place. Close and fasten handle hook. Place over heat, flipping every 30 seconds until cheese is melted and bread is nicely toasted.

CHICKEN PARMESAN SANDWICH

Ingredients:

- 2 Slices of Sandwich Bread
- 2 Tbsp. Canned Tomato Sauce
- 1 Tbsp. Shredded Mozzarella Cheese
- 1 Frozen Pre-cooked Chicken Patty

Directions: Using a round pie iron, coat both inside surfaces with spray cooking oil. Place the chicken patty in the pie iron and heat. Remove pie iron from heat and open. Place a slice of bread in the empty half of the pie iron. The square slice of bread will overhang the pie iron. Place a tablespoon of the sauce to exposed surface of the piece of bread. Now move the heated chicken patty from the other half of the pie iron placing it on top of the sauced slice of bread. Spread a tablespoon of sauce on top of the chicken patty and then sprinkle shredded cheese on top of the sauced chicken patty. Place a slice of bread on top of the cheese. Place other half of pie iron in place. Close and fasten handle hook crimping the bread. Cut off and discard the bread remaining outside of the closed pie iron. Place over heat, flipping every 30 seconds until ingredients are fully heated and crust is nicely toasted.

PIE IRON ENGLISH MUFFIN PIZZA

Ingredients:

- 1 English Muffin
- 1 ½ Tbsp. Shredded Mozzarella Cheese
- 1 Tbsp. Tomato Sauce
- 3 Slices of Precut Pepperoni

Directions: Using a round pie iron, coat both inside surfaces with either butter or spray cooking oil. Place 1 half of the muffin face up on one side of the pie iron. Spread tomato sauce, keeping it about ¼ inch away from the edge of the muffin. Sprinkle cheese and place pepperoni slices on top of sauced muffin half. Place the second muffin half on top. Place other half of pie iron in place. Close and fasten handle hook crimping the bread. Place over heat, flipping every minute until ingredients are fully heated and muffin is nicely toasted. Serve as finger food.

TOASTED HAM & CHEESE SANDWICH

Ingredients:

- 2 Slices Sandwich Bread
- 2 Slices American Cheese
- 1 Slice Deli Boiled Ham

Directions: Using a square pie iron, coat both inside surfaces with either butter or spray cooking oil. Place 2 slices of bread in each side of the pie iron. On one side, stack cheese and ham on top of bread. With second slice of bread inside, place other half of pie iron in place. Close and fasten handle hook. Place over heat, flipping every minute until ingredients are fully heated and bread is nicely toasted. Serve as finger food.

BEEF STEW HOT POCKET

Ingredients:

- Store Bought Pie Crust
- Canned Beef Stew

Directions: Using a round pie iron, coat both inside surfaces with either butter or spray cooking oil. Cut two rounds of pie crust that will hang ¼ inch over the edge of the pie iron once in place. Press a round piece of pie crust in each half of the pie iron. Spoon in canned stew to one half of pie iron with stew slightly mounded. Place other half of pie iron in place with pie crust already in place. Close and fasten handle hook crimping the crust. Place over heat on an elevated grate flipping every minute until ingredients are fully heated and crust is nicely toasted. Serve as finger food.

EASY PINEAPPLE UPSIDEDOWN CAKE

Ingredients:

- 1 Plain Cake Type Donut
- 1 Ring of Canned Pineapple
- 1 Tsp. Brown Sugar
- 1 Tsp. Butter
- 1 Maraschino Cherry

Directions: Use a round pie iron. Slice cake type donut into two layers. Coat cut surfaces of the donut with butter. Place each slice inside pie iron with the cut and buttered surface against the surface of the pie iron. Place pineapple slice in a Ziploc bag with brown sugar. Shake bag to coat pineapple with brown sugar. Remove pineapple from plastic bag and place on top of one of the donut slice. Insert a maraschino cherry in the hole of the donut. Place the other slice of donut on top with the buttered side up. Place other half of pie iron in place. Close and fasten handle hook crimping the crust. Place over heat flipping every 30 seconds until ingredients are fully heated and is nicely toasted.

CHOCOLATE CAKE WAFFLES

Ingredients:

- Chocolate Cake Batter
- Powdered Sugar or Prepared Frosting

Directions: Using a rectangular or round waffle iron, coat both inside surfaces with spray cooking oil. Pre-heat each side evenly over fire. Spoon in prepared cake batter to one half of pie iron. Place other half of iron in place. Close and fasten handle hook crimping the crust. Place elevated on a grate over heat flipping every 30 seconds until ingredients are fully baked. Avoid a mess by not opening too early. Remove from the waffle iron. Spread chocolate frosting on one side or sprinkle with powdered sugar.

CHEESY TATER TOTS

Ingredients:

- 8 to 12 thawed tater tots
- 2 Tbsp. of shredded cheese

Directions: Using a square or round pie iron, coat both inside surfaces with either butter or spray cooking oil. Place tater tots in one half of pie iron, filling the half. Sprinkle shredded cheese over the tater tots. Place other half of pie iron in place. Close and fasten handle hook. Place over heat, flipping every minute until ingredients are fully heated and cheese is melted.

APPLE PIE

Ingredients:

- Store Bought Pie Crust (or Bread)
- Canned Pie Filling

Directions: Using a round pie iron, coat both inside surfaces with either butter or spray cooking oil. Cut two rounds of pie crust that will hang ¼ inch over the edge of the pie iron once in place. Press a round in each half of the pie iron. Spoon in canned pie filling to one half of pie iron with filling slightly mounded. Place other half of pie iron in place with pie crust already in place. Close and fasten handle hook crimping the crust. Place over heat on an elevated grate, flipping every minute until ingredients are fully heated and crust is nicely toasted. Serve as finger food.

CHOCOLATE ECLAIR

Ingredients:

- 2 Slices of Sandwich Bread
- ½ of a 3.25 oz. Vanilla Pudding Snack Pack
- 1 Tbsp. Chocolate Prepared Frosting

Directions: Using a square (or round) pie iron, coat both inside surfaces with spray cooking oil. Place a slice of bread in each half of the pie iron. Spoon in a layer of the vanilla pudding to one half of pie iron. Place other half of pie iron in place with slice of bread already inserted. Close and fasten handle hook crimping the crust. Place over heat, flipping every 30 seconds until ingredients are fully heated and crust is nicely toasted. Remove from the pie iron and spread chocolate frosting on one side. Enjoy! You will be surprised how tasty it is.



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PIE IRON SAMORE

Ingredients:

- 2 Slices of White Bread
- 1 Tbsp. Chocolate Chips
- 1 Tbsp. Mini Marshmallows
- ½ Gram Cracker

Directions: Spray both inside surfaces of the open pie iron with cooking oil. Insert a slice of bread in each half. Sprinkle half the chocolate chips and mini marshmallows on top of one slice of bread. Place the half gram cracker on top of the marshmallows and chocolate chips. Sprinkle remaining chocolate chips and mini marshmallows on top of the gram cracker. Place other half of pie iron in place with slice of bread already in place. Close and fasten handle hook crimping the crust. Place over heat, flipping every 30 seconds until ingredients are fully heated/melted and crust is nicely toasted.