

Campfire Cooking with Pie Makers

Pie makers, pie irons, jaffle irons, panini grill, toasties, sandwich cubano, pudgie pies, mountain pies, hobo pies, sandwich cookers, and pie shams, are all names for a popular campfire cooking implement that consists of two metal casings that hook together with a hinge at the end. The casings pivot at the hinge and metal rods with wood handles extend from the casings to allow the closed pie iron to be held over coals to cook whatever is between them. It can be used to cook a variety of items, from meats to vegetables to sandwiches to desserts.

Pie makers come in both aluminum and cast iron varieties. Cast iron pie makers need to be seasoned just like a cast iron skillet, or Dutch oven is seasoned. Aluminum pie makers do not need that type of seasoning. Most prefer cast iron pie irons since they hold heat better and are much more durable. They are quite a bit heavier than the aluminum pie makers

Here are several ideas for using your pudgie pie to cook over a campfire:</p></div>
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<ul style="list-style-type: none;">
• Place thinly slice potatoes and onions in a well-oiled pie maker. Season with garlic salt and pepper. Cook until done.
• Place two slices of buttered bread in the pie maker, one on each side. Place a filling (pie filling, eggs/cheese/bacon, sliced banana/peanut butter/brown sugar, sloppy joe mix, etc.) one one of the slices. Close the pie maker and hold over coals until the bread is toasted.
• Instead of bread, use two pieces of puff pastry and your favorite pie filling.
• Use English muffins, sausage, eggs, and cheese to make a sausage and egg muffin.
• Use crescent rolls, ground beef with taco seasoning, grated cheese, and other taco toppings to make a taco
• Place thinly sliced zucchini, peppers (red, yellow, green, hot), and tomatoes on one side. Add 1 tbsp. Italian dressing, close and cook over coals until veggies are cooked but slightly crisp.
• Put cooked beef, potato slices, and onions in between two pieces of pie dough and cook over coals.

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There are many items that can be prepared in a pie iron. Here are some ideas:

- reuben sandwiches
 - pizza pies
 - calzones
 - scrambled eggs
 - tuna melts
 - omelets
 - meat loaf
 - burgers
 - bratwurst
 - french toast
 - steak
 - rolls
 - cornbread
 - empanadas
 - s'mores
 - grilled cheese
 - sourdough bread burgers
 - fish sticks
 - cheese sticks
 - pizza rolls
 - meats
 - vegetables
 - hot dogs
 - corn dogs
 - waffles
 - desserts
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- **Turkey Cordon Bleu in a Pie Iron**
 - Bread
Margarine, or butter spray
Turkey breast, sliced (or chicken breast)
Ham, sliced
Swiss cheese
 - Butter two slices of your favorite bread and place butter side down, one on each side of pie iron. Place on one side slices of turkey breast, ham, and Swiss cheese. Close iron and clamp; place in the coals, cooking until the filling starts to bubble, and the cheese has melted.

- **Breakfast Mountain Pie**

Bacon
Egg
Cheese
Bread
Pam®

- Directions: Spray your pie iron with Pam®, then cut your bacon strips in half and lay them in the pie iron. Set 1 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 and cook slowly. When the bacon is cooked, the egg inside will be cooked.

- **Pie Iron Pizza Sandwiches**

- Sliced Sandwich Bread
Shredded Cheese
Pepperoni or preferred meat
Pizza Toppings of Choice
Pizza Sauce (Squeezable)
Cooking Spray

- Take your pie iron and take it apart and spray both with cooking spray. On a plate make your pizza sandwich with desired ingredients. Place pie on one side of the pie iron and close. Make sure it's secure don't want your delicious pizza sandwich to fall out! Place in top of hot coals checking every couple of minutes until desired toastiness. Be sure to let it cool for 5 minutes as it is very hot. Enjoy!

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- **Pie Iron Reubens**

2 Slices Rye Bread, outside buttered
1 Slice Swiss Cheese
2-3 Slices Corned Beef
2-3 Spoonfuls Sauerkraut (don't forget the can opener!)
1-2 Spoonfuls 1000 Island Dressing

- **Pie Iron Sloppy Joes**

1 Lb. Ground Beef
1 Can Sloppy Joe Mix
Butter
Cheese

- Directions: Prepare Sloppy Joe mix and ground beef at home and store in plastic container or zip-lock bags and put in cooler. When ready to cook, butter both slices of bread, add cheese of your choice and sloppy joe mixture. Cook over campfire until toasty and warm.

- **Pie Iron Fried Potatoes**

Sliced Potatoes
Salt and Pepper to taste
1 tsp butter or margarine

- Place sliced potatoes in cooker, add butter, salt and pepper (to taste) and close. Grill on both sides over low heat.

- **Cinnamon Pie**

- 1 Package Pillsbury Crescent Roll Dough
- Cinnamon/Sugar Mixture
- Butter
- *Directions:*

Coat the pie irons with vegetable oil (you can use butter or margarine but the pies usually stick to the irons). Unroll the crescent roll dough and fill each half of the pie iron (1 package of dough will make 2 pies). Butter each piece of dough, pour a generous amount of cinnamon/sugar mixture onto 1 half and close the irons. Cook over the fire, turning frequently until golden brown. They usually cook in less than 10 minutes.

- **Cheese Delights**

2 slices honey wheat bread
soft vegetable flavored cream cheese spread
fresh tomato
cooked bacon
spread margarine, or butter spray

- Butter or spray outside of bread. Spread thin layer of cream cheese on each inside piece of bread. Sprinkle crumbled bacon on top of one side of cream cheese and top with one slice of tomato. The tomato slice should have some of the moisture taken out with a paper towel so it isn't too wet. Place other slice of bread on top. Close pie iron and cook in campfire till golden brown.

- **Elvis Sandwich**

2 Pieces of Bread
1 Banana
Peanut Butter
Margarine or Butter
1 or 2 teaspoons Brown Sugar

- *Directions:* Spread peanut butter to desired depth on bread. Slick bananas enough to cover peanut butter and then stick them in the peanut butter. Sprinkle bananas with brown sugar. Place together and butter outside of bread. Place in the pie iron and cook until golden brown, but not too long - the peanut butter will be runny.

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- **French Toast**

bread
eggs-scrambled in bowl
strawberry jam

- Dip 2 bread slices into egg batter, place both slices into cooker, placing a spoonful of strawberry jam between the bread slices. Toast until browned.

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- **Grilled Salmon Sandwich**

1 Can of Salmon (or Tuna)
Mayo
Salt
Pepper
Onion Powder or however you make tuna salad
8 Slices of Bread
4 or 5 Eggs, scrambled
Pam or I Can't Believe its Not Butter spray

- *Directions:* Make salmon/tuna salad, spread on bread to make like a sandwich. Spray inside pie iron with butter spray, dip sandwich in eggs and place in pie iron. Cook like french toast.

- **Grilled Roast Beef Sandwiches**
1 Can (4 oz) Green Chilies, chopped
2 Tbsp. Mayonnaise (not salad dressing or Miracle Whip®)
1 Tbsp. Dijon Mustard
10 Slices Rye Bread
5 Slices Swiss Cheese
10 Thin Sliced, Cooked Roast Beef
2 Tbsp. Butter or Margarine, softened
Salsa or Picant'e Sauce (optional, but recommended)
 - Directions: Combine chilies, mayonnaise and mustard. Butter one side of each slice of bread; place bread, butter-side down in pie iron. Spread about 1 Tbsp. of chili mixture on non-buttered side of bread. Top half of the chili mixture with one slice of cheese and two slices of beef. Close pie iron and cook until golden brown. Serves 5.

- **Grilled Onions**
Several onions of choice
Celery salt to taste
Parsley to taste
White Wine, or Beer
 - 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.

- **Hobo Pot Pie**
1 pkg Deli Style Chicken Or Turkey
1 can Mixed Vegetables (drained)
1 can Gravy (should match meat type)
Butter
Bread
Foil or Pie Iron
 - Butter one side of 1 slice of bread butter side down on a foil square or pie iron. Place 1 tsp of mixed vegetables on bread. Put the desired amount of meat on bread. Spoon some gravy over the meat. Butter one side of another slice of bread and place it butter side up. Seal up the foil or close the pie iron and place on hot coals. Cook for approx. 3 mins. per side depending on how hot the coals are.

- **Mountain Pie Burrito**
Prepared Taco Meat
Salsa
Shredded Cheddar Cheese
Burrito Size Tortillas
Optional: Grilled Onions, Bell Peppers
 - Directions: At home prepare taco meat. Put in zip-lock bags and place in cooler. You can also sauté some onions and bell peppers and put in zip-lock bags too.
At camp: Place a large tortilla on the pie iron. The tortilla will cover both sides of the open pie iron. You will place your ingredients on one side only! Fill with 2 tbs. of taco meat, a spoon of salsa, cheddar cheese and a few onions and peppers. Don't fill too full! Fold the burrito in half and fold in the edges to make a square packet. Close the pie iron and cook for about 3 minutes on each side. Check to make sure you don't burn it! When the tortilla is golden brown it's done! Enjoy! You can spice it up with hot salsa if you like!

- **Sausage & Egg Muffins**

1 Lb. Sausage - formed into patties

8-10 Eggs - scrambled

2 Tbsp. Milk

1/2 C. Cheese

Butter or Vegetable Spray (butter tastes better!)

Salt & Pepper to taste

1 Pkg. English Muffins - split in half

- Directions: Butter or spray side of muffin, put butter side toward iron, then start to layer ingredients: sausage patty, a little egg (it will run but set when cooked) sprinkle with cheese and top with other muffin that has been buttered too! Cook over campfire until sausage and egg are set. they are easy & Tasty!

Sunny Peach Sandwich

2 Slices Buttered White Bread

1 Canned Peach Half

1 Marshmallow

Powdered Sugar

Place one slice of bread buttered side down on one side of the iron, then a peach half with the marshmallow in the hollow. Now put the other slice of bread on top with the butter side facing up. Close the iron and toast over the fire. When your sandwich is toasted just right remove from the iron and dust with powder sugar.

Tacos

Pillsbury Crescent Rolls

Ground beef cooked with taco seasoning

Grated cheese

Any other toppings you like (salsa, tomatoes, lettuce, sour cream, etc)

Cooking spray

Before we leave for camping, I brown the ground beef and put in a container to take along. You can also cut up the tomatoes, grate the cheese, etc. Then spray the pie iron with cooking spray, place 2 croissant rolls (unrolled to make a square.) Place cold meat, toppings desired on open pie iron. Cook over fire until dough is cooked!

The Detroiter

Bread

sliced turkey breast

Swiss cheese

Thousand Island Dressing

soft margarine, or butter spray

Place slice of bread, buttered side down, into cooker. Place sliced deli turkey breast and slice of Swiss cheese on bread. Add Thousand Island dressing and cover with remaining slice of bread, buttered side up. Close cooker, latch handles and grill to golden brown.

Peanut Butter Cup Melt

Two Slices Bread

Peanut Butter

Hershey's Chocolate Bar or Morsels

Butter

Butter two slices of bread and place them butter side down in your pie iron. Spread desired amount of peanut butter on both slices of bread in pie iron. Sprinkle broken chocolate pieces or morsels on top of peanut butter. Close pie iron and bake until golden brown.

Aluminum Eggs

Sausage

Egg (scrambled up)
Hash brown potatoes
Salt, pepper and spices to taste

Place potatoes, scrambled egg (doesn't need to be cooked) sausage patty and spices in foil. Wrap securely. Place on coals for 15 minutes.

Campfire French Fries
4 Potatoes, cut into strips
1 - 2 Tbsp. Parmesan Cheese
1 Tbsp. Margarine
2 Tbsp. Bacon Bits
Salt & Pepper

Place potato strips on a large square of heavy duty foil, dull side out. Sprinkle with salt, pepper and cheese. Shake a bit to coat. Dot with margarine and sprinkle with bacon bits. Seal the foil, leaving a steam vent on top. Grill over hot coals turning several times until potatoes are tender; about 30 - 40 minutes.

Campfire Corn on the Cob
corn on the cob, with the husks left on
Butter
Salt and Pepper to taste

Soak the corn, with the husks still on, in water making sure they are fully submersed. Remove the corn from the water and place directly over or on hot coals. Allow to cook for about 20-25 minutes, rotating a couple of times, and then remove from the fire and remove the husks. The corn will be roasted and it's delicious with some butter and/or salt.

Bacon and Eggs in a Bag
2 thick pieces of bacon
1 egg
paper bag
stick

Cut both the bacon pieces in two. Lay the slices at the bottom of the bag so that all of it is covered. Crack the egg onto the bacon pieces. Roll the bag down three times. Push the stick through the bag so that the bag is hanging from the stick. Hold the stick over the fire for about 10-15 minutes. The bacon inside will protect the bag and help cook your meal.