

Reuben Sandwiches

Sliced Rye Bread
Margarine
Deli sliced corn beef
Sauerkraut
Swiss cheese

Grease warm pie iron with margarine. Lay bread (rye tastes best) on either side of the pie iron. Use deli sliced corn beef and top with a spoonful of sauerkraut and a slice of swiss cheese. Place in fire, turning occasionally until bread is browned.

Mountain Chicken BBQ Pie

Sliced Italian Bread
Sliced Chicken Breast
Sliced Canadian Bacon
Shredded Monterrey Jack Cheese
Your Favorite BBQ Sauce
Butter

Butter 2 slices of bread, and place in iron. Then place the Chicken, BBQ Sauce, Canadian Bacon, and Shredded Cheese (in that order) on the bread and close the iron. Place iron on coals, turning every couple of minutes. Check occasionally so you do not burn the pie.

Pizza Pies

2 slices bread, buttered one side (or sprayed with cooking spray)
Pizza sauce
Mozzarella cheese
Pepperoni
Mushrooms
Any other pizza toppings you like!

Place buttered side of bread to outside of pie maker & fill with your favorite pizza toppings.

Grilled Cheese

Lay two slices of bread in iron, add your favorite cheese and if you like slice of tomato. Close iron turn, frequently until lightly brown.

Campfire Ravioli & Garlic Toast

1 can ravioli
2 slices frozen garlic texas toast with cheese
Butter

Butter outsides of thawed texas toast and put in pie iron. Place 3 or so ravioli's and sauce on inside of one piece. Close iron and let cook on coals for 1-2 minutes and flip. Cook 1 -2 more minutes

Pudgypie Tacos

Spray insides of pie iron with cooking spray. Take two tortillas and cut off one edge to create a flat side. Put one tortilla in pie maker with flat edge where pie maker is joined. (hinged side) add taco meat, cheese, taco sauce, onions and tomatoes if desired. Top with second tortilla. Cook over fire. When its done, top with sour cream and/or salsa.

Chicken and Cheese Quesadilla

10" Flour Tortillas
Shredded Taco Cheese
Tyson Grilled Chicken Strips
Taco Seasoning
Sour Cream
Salsa

Spray both sides of Irons well, with non stick cooking oil. Lay Tortilla in middle of one Pie Iron. Fill with 3 to 4 strips of cooked and thawed chicken, sprinkle 1/8 c of cheese and taco seasoning to taste. Fold the Tortilla in on all sides, close Pie Iron and cook until Tortilla is golden brown on both sides. Serve cut in half with sour cream and salsa.

Cream Cheese Turnovers

Cream Cheese
Pie Filling
Butter or Cooking Spray
2 Slices of Bread

Butter or add cooking spray to one side of each slice of bread or pancake and place buttered-side-out in pie iron. (This results in a beautiful brown surface when cooked and helps keep bread from burning.) Fill with cream cheese and your favorite fruit pie filling. Cook on camp stove or in fire until golden brown. YUM! Makes a great breakfast treat or evening snack.

Peanut Butter and Marshmallow Pie

2 slices of bread
1 tablespoon peanut butter
1 marshmallow

Lay 1 piece of bread on each side of pie iron. Put peanut butter and marshmallow on one side. Close pie iron and put in fire. Cook until golden brown.

Pineapple Inside Cake

Slice open one cake donut coat both side with butter (coat it a little heavier on the inside). Place one pineapple ring covered with 1 tablespoon of brown sugar in between the donut. Place in pie iron and cook!

Chocolate Cherry Marsh

Spray both side of iron with non-stick spray or coat with butter, place bread on one side. Place 2 Hershey's chocolate squares on bread, cover with a spoonful of cherry pie filling. Add a marshmallow on top, cover with 2nd piece of bread, close iron and cook until golden brown.

Sloppy Joes

Use canned, pre-cooked sloppy joe mix or make your own mix with hamburger, barbecue sauce and onion. (Meat must be precooked.) Place mix between buttered bread and cook over low heat until hot and toasty.

For more recipes see campfirekitchen.com/camping-recipes.html