

The Ultimate Pie Iron Cookbook: 50+ Mouthwatering Camping Recipes for Your Next Adventure

Cheesy Garlic Bread

Ingredients:

- 1 loaf French bread, sliced into 1-inch thick rounds
- 1/2 cup butter, melted
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 2 cloves garlic, minced

Instructions:

1. Brush the bread slices with melted butter.
2. In a small bowl, combine the Parmesan cheese, parsley, and garlic.
3. Sprinkle the cheese mixture over the bread slices.
4. Place the bread slices in the pie iron and cook over a medium heat until the cheese is melted and bubbly.

Campfire Nachos

Ingredients:

- 1 bag tortilla chips
- 1/2 cup shredded cheddar cheese

- 1/4 pound ground beef, cooked and seasoned
- 1/4 cup salsa
- 1/4 cup chopped green onions
- 1/4 cup chopped tomatoes

Instructions:

1. Place a layer of tortilla chips in the pie iron.
2. Top with a layer of cheese.
3. Add a layer of ground beef.
4. Top with salsa, green onions, and tomatoes.
5. Place the pie iron over a medium heat and cook until the cheese is melted and bubbly.

Campfire Pizza

Ingredients:

- 1 cup pizza dough
- 1/2 cup pizza sauce
- 1/2 cup shredded mozzarella cheese
- Your choice of toppings (e.g., pepperoni, mushrooms, onions, peppers)

Instructions:

1. Roll out the pizza dough into a circle.

2. Place the dough in the pie iron and brush with olive oil.
3. Spread the pizza sauce over the dough.
4. Sprinkle the mozzarella cheese over the sauce.
5. Add your desired toppings.
6. Place the pie iron over a medium heat and cook until the cheese is melted and bubbly and the crust is golden brown.

Chicken and Vegetable Stir-Fry

Ingredients:

- 1 pound chicken breast, cut into bite-sized pieces
- 1 cup chopped vegetables (e.g., broccoli, carrots, onions, peppers)
- 1/4 cup soy sauce
- 1/4 cup water
- 1 tablespoon cornstarch
- 1 tablespoon sesame oil

Instructions:

1. In a small bowl, combine the soy sauce, water, cornstarch, and sesame oil.
2. Add the chicken and vegetables to the pie iron.
3. Pour the sauce over the chicken and vegetables.
4. Place the pie iron over a medium heat and cook until the chicken is cooked through and the vegetables are tender.

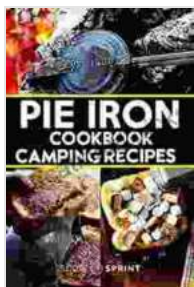
Dutch Oven Shepherds Pie

Ingredients:

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 cup beef broth
- 1/2 cup frozen peas
- 1/2 cup shredded cheddar cheese
- 2 pounds russet potatoes, peeled and mashed
- 1/4 cup milk
- 1/4 cup butter

Instructions:

1. In a large skillet, brown the ground beef, onion, and garlic.



Pie Iron Cookbook Camping Recipes by Slow Sprint

★★★★☆ 4.3 out of 5

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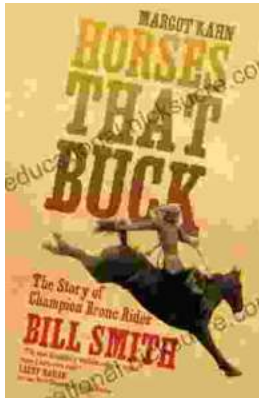
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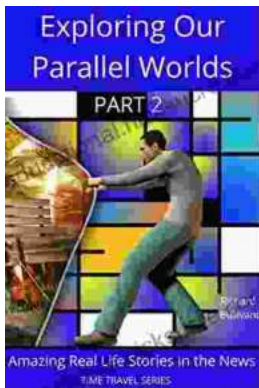
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