

PIE IRONS

WHAT ARE PIE IRONS

Pie Irons is a sandwich sized metal cooking compartment that hooks together using a hinge and has long metal rods attached to it. Your fixings are placed inside the compartment and it is held over a campfire turning occasionally to complete the cooking process. They are so versatile, they can be used just about anywhere; campfires, fireplaces, wood stoves, grill.

OTHER NAMES

Pie irons are called by several other common names in the U.S. such as Pudgie Pies, Mountain Pies, Hobo Pies, Sandwich cookers, and Pie Shams. They are also known in other countries as:

- Australia - Jaffle Iron
- U.K. - Toasties
- Cuba - Sandwich Cubano
- Italy - Panini Grills

PIE IRON COOKING METHODS

Pie irons can be used to make sandwiches, pizza pies, scrambled eggs, fruit pies, pudgy pies, tuna melts, fried potatoes, omelets, pork chops, hot dogs, bratwurst, s'mores, and much more.



[Pie Iron Recipes](#)