

COGHLAN'S®

**Cast Iron
Camp
Cooker**

INSTRUCTIONS AND RECIPES

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INTRODUCTION

You have just purchased a **Coghlan's Cast Iron Camp Cooker** that will not only turn out some exciting tasting treats but will also prove to be an entertaining, fun way of cooking whether over campfires, barbecues, fireplaces, or the kitchen stove. You will find some basic instructions and then some recipes to get you started. Experience suggests you will likely get a lot of pleasure and satisfaction from adapting family favorites and experimenting with your own innovations.

NOTE:

The cast iron has not been seasoned. Please season this product before use. For seasoning and cleaning instructions please visit our website at <http://coghlan.com/Cast-iron-camp-cooker.aspx>

Please read the following important precautions.

CAUTION

- Your Coghlan's Cast Iron Camp Cooker is made of cast iron.
Do not leave in heat unattended.
- Preheat only enough to melt butter.
- Do not leave in heat when empty.
- **Use over a low to medium heat only to avoid food burning.**
- **Do not set on surfaces that can be damaged by high heat.**
- Use wooden handles only. Do not touch the cast iron cooker or the steel shaft. Metal parts will retain heat for some time.
- Wipe clean when finished.
- Children should use only with close adult supervision.

INSTRUCTIONS

These basic simple instructions are followed for all sandwich or pie applications.

1. Spread butter or margarine evenly on a slice of bread. Place the bread, butter side down on the cooker.
2. Add filling and cover with a second slice of bread, butter side up.
3. Close and latch the Cooker, trim excess bread, and toast until golden brown. Time per side will vary depending on heat and ingredients.

Your Cast Iron Camp Cooker can be used for many uses besides sandwiches. Eggs and meat can be cooked in an open side of your cooker. Sliced potatoes or mushrooms can be grilled.

HELPFUL HINTS

- Always pre-cook meats and other fillings which require longer cooking periods.
- Use sliced or grated cheese rather than processed.
- Sandwiches will not stay crisp with runny fillings.
- Do not latch the handles when using batters or other ingredients which rise while cooking.
- Puncture egg yolks or cherry tomatoes before placing in the Cooker.
- Bread is basic; but try pie dough, filo pastry, pizza dough or sliced English muffins.
- For desserts sprinkle the buttered side with sugar.
- In all cases use sufficient filling to insure an evenly toasted sandwich.

RECIPE SUGGESTIONS

Grilled Cheese:

A basic. Follow the procedures outlined earlier. Add 2-3 slices of cheese. For variations add one or more of the following: cooked ham, tomato, cooked bacon, onion, mushroom, sausage, canned fish. 2 minutes (1 on each side) for cheese alone; 3-4 minutes if "loaded".

Hot Sandwiches:

Following the basic procedure add: sliced roast beef, cooked ham, pork, turkey, chicken, seafood, or chicken salad, luncheon meats. Add condiments and season to taste before adding the top slice of bread. 3-4 minutes.

Meat Pies:

Use rolled pie dough (remember to butter one side) placed loosely into the Cooker. Add cubed cooked beef, pork, lamb, etc., cooked potato slices and onion. Season to taste. Add the top crust, trim and bake about 5 minutes.

RECIPE SUGGESTIONS

Casserole:

Following the basic procedure add any leftover casserole. Drain excess liquid before filling. Here are some suggestions: chicken noodle, sweet and sour pork, weiners and beans, shepherds pie. 2-3 minutes per side depending on your filling.

Pizza:

Use bread or pizza dough. Add tomato sauce, mozzarella cheese and your choice of pepperoni, mushroom, green pepper, onion, sausage, olives, etc. For variation try on an English muffin. 2-3 minutes per side.

Fruit Pies:

Use bread or pastry. For variation try Filo pastry or raisin bread. Add any canned pie filling: apple, cherry, peach, raisin, etc. Grill until toast is golden brown. Sprinkle sugar on the outside and serve. Fresh fruit can be also be used. Peel and slice, add sugar to taste. Bake 4-6 minutes.