

OVER THE GRILL
OVER THE FIRE



Recipes Inside Breakfast • Lunch • Dinner



Double Square Cooking Iron
Model #: DSPI

Your Recipe For FAMILY FUN™



PO Box 4057 Logan, UT 84323
1.800.650.2433 • www.campchef.com
Product May Differ From Presentation
0909-DSPI-Box • Made in China



Advantage
cast iron care
Cast™



Advantage Cast Iron cookware is already seasoned and ready to cook. Follow these simple instructions to care for and maintain your cast iron cookware.

Cleaning:

1. Let the cast iron cool. Wipe any remaining food out of the unit. Using Camp Chef's Cast Iron Cleaner and warm water, wash all surfaces thoroughly. Rinse and dry completely. (Note: Citrus-based soap can remove the seasoning of your cast iron if you don't restore it after cleaning.)

Maintaining the Seasoning:

2. After each use, apply a small amount of Camp Chef Cast Iron Conditioner and thinly coat all surfaces of the cast iron. This will keep your cast iron black—continuing to build the finish called a



"patina." This enhances your cast iron by creating a glass-like finish, giving it a natural non-stick surface. Additional seasoning ideas can be found online at: www.campchef.com/seasoning.

3. If your cast iron becomes dull and dry looking (often caused by cooking acidic based food), add an extra coating of Camp Chef Conditioner. Place on or in heat source



upside down and heat to 400° - 450°F. Cookware will smoke as the seasoning bakes in. As smoking begins to slow, remove from heat. Use or let cool and store. Store your cookware in a dry, clean area with a light coating of Cast Iron Conditioner. Your cast iron will be ready to cook the next time you retrieve it. Avoid areas with widely fluctuating temperature conditions. If your cast iron becomes rusty, soak the area in cola to remove the rust and then re-season.

Breakfast

Corn Bread: Use your favorite corn bread mix and prepare according to instructions. Coat the inside of the iron with non-stick vegetable spray and fill one side of the iron about one third with mix. Cook over low heat until done. For a twist, add chopped peppers and onions; sprinkle with paprika.

Hash Browns: Place sliced potatoes in cooking iron. Add salt & pepper to taste. Cook over low heat until done.

Biscuits: Use favorite boxed biscuit mix. Prepare mix according to instructions. Form into biscuits and place into well greased cooking iron. Close iron & cook over low heat until done. Turn over after 2-3 minutes.

Omelet: Pre-heat cast iron. Butter both sides of the iron. Scramble eggs together and pour into one side of the iron. Close cooking iron and cook on one side for about 1 minute then flip over. For added flavor, add onions, peppers, mushrooms and shredded cheese.

Lunch

Grilled Cheese: Butter one side of bread slices. Place one slice of bread in each side of the cooking iron—buttered side toward cast iron. Place slice of cheese on one of the slices. Close iron and cook over low heat until done.

Roasted Beef Po

Boy: Slice a loaf of french bread into 1/2 inch slices. Spread butter on one side of each slice and place buttered side in each side of the cast iron (butter side towards iron). Add roast beef, provolone cheese, fresh spinach leaves and a slice of tomato. Grill on both sides until done.

Pepperoni

Calzone: Lightly brush inside of cooking iron with olive oil. Line both sides of the iron with pastry crust or pie dough. Fill with tomato sauce, pepperoni and mozzarella cheese. Close and cook over low heat.

Dinner

Grilled Steak:

Cut sirloin steak into strips. Add olive oil, chopped mushrooms, onions and green peppers. Add salt and pepper. Grill to desired doneness.

Grilled Salmon

Filet: Cut salmon filet into 4 inch steaks. Season fish filet with lemon juice, salt, pepper, minced garlic and dill. Grill for 2 minutes on each side.

Bacon Wrapped Chicken Breast: Place thawed chicken breast in a ziplock bag. Pound chicken with meat mallet until chicken is a uniform thickness. Cut into 4 inch squares. Season with salt & pepper. Wrap chicken with bacon strips. Place in cooking iron and close. Cook over medium heat for 10 minutes, rotating after 5 minutes.

Reuben Sandwich: Place cooked corn beef, canned sauerkraut and Swiss cheese between buttered rye bread slices. Grill until bread is toasted.

Snacks

Fruit Pies: Fill each side of the cooking iron with premade pie dough (available at your local supermarket). Fill one side of the iron with your favorite fruit filling. Close the unit and cook over medium heat for 3-4 minutes. Flip the cooking iron over and cook for an additional 3-4 minutes. Remove from iron and sprinkle cinnamon and sugar over the outside crust.

Chocolate Croissants: Fill 2 triangles of packaged croissant dough with milk chocolate baking chips. Place triangles on top of each other and press together to form a sealed pastry. Cook for 3-6 minutes.

Cheese Biscuits: Mix 1 cup flour with 1/2 cup shredded cheese (use favorite cheese) and dash of salt. Add 1/3 cup of olive oil, a teaspoon of water and mix into a ball. Form into biscuits, place in cooking iron and heat for approximately 4 minutes.

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