

CLEANING & SEASONING

BEFORE FIRST

1. Rome cast iron cookware is coated at the factory with a thin layer of paraffin wax to prevent rusting. To remove the coating, scour the cooker thoroughly with soap and hot water. Dry completely after cleaning and begin seasoning immediately, since the cast iron will rust if left uncoated.

Alternatively, you may heat the casting over your charcoal grill or campfire to melt off the wax. Cool and wash with hot soapy water. Dry completely with a towel and begin your seasoning.

2. Season by coating the castings, inside and out, with a quality vegetable oil or solid shortening (do not use butter or olive oil.) Place on a grill or campfire, heat at a moderate temperature for 15 minutes. Wipe out the inside with a paper towel, recoat and heat again. After heating the second time, remove from fire and wipe out any excess oil with a paper towel.

Your Rome Pie Iron has now been pre-seasoned and is ready for use.

TIME USE

CONTINUING CARE TIPS

1. After each use, clean your Pie Iron with hot water and a soft brush or sponge. A mild soap may be used with care however cleaning with too much soap or an abrasive brush could remove the seasoned finish. Expect cast iron to become darker with repeated usage, this shows that it is becoming well seasoned.
2. Always dry completely with a towel after cleaning and apply a light coating of cooking oil to the castings to prevent rust from developing during storage.

RECIPES

BEER BRATS

After placing three brats into cooker cavities, add sliced onions and a splash of beer. Grill over medium/high campfire, adding more beer if needed.

STUFFED BRATS

Slit three brats lengthwise to make small pockets. Spread mustard into slits and stuff with freshly chopped onion. Place into cooker cavities, add a few drops of beer and grill over medium/high campfire.

PHILLY CHEESE STEAK SANDWICH

Into cooker cavities, place thin strips of steak, green peppers, mushrooms, salt, pepper, and plenty of sliced or chopped onions. Close, latch handles and cook until steak is cooked to your liking. Lay a slice of cheese into three hot dog buns and fill buns with the cooked steak mixture.

CORNBREAD STICKS

Using 2 cups cornmeal, 1 cup milk, 1 egg, 2 teaspoons baking powder, 1 tablespoon butter and pinch of salt: mix dry ingredients first then add the wet ingredients. Beat until batter is formed. Pour batter into well greased cooker, filling 1/2 of the cavity. Cook over low heat until browned.

For camping convenience, (just add water) corn bread mixes are great time savers.

Cornbread

Chopped Onion
Jalapenos
Pineapple
Salsa
Sausage
Apples
Corn
Parsley
Green Peppers
Scallions
Honey

additions

Mushrooms
Cucumber
Olives
Zucchini
Raisins
BBQ Sauce
Cheese
Hot Sauce
Nuts
Cayenne Pepper
Sliced Hot Dogs

CORN DOGS

Using 3 hot dogs, place one into each greased cooker cavity and cover with pre-made corn bread mix. Close, latch handles and bake over low heat, turning frequently. If batter runs out of cooker during baking, use a little less on the next batch.

BRATS'N SAUERKRAUT

Wrap 3 hot dogs with bacon strips, place into cooker cavities and add 1 tablespoon chopped onions.

BACON DOGS

Cut small slits into 3 brats and cook until almost done. Open cooker and add sauerkraut around each brat, along with a splash of beer. Steam until hot.

WIENER ROLL UPS

Cut the crust off 3 slices of soft bread and wrap 1 piece of bread around each of the hot dogs, pressing bread firmly around each. Place into well buttered cooker cavities and grill over medium heat until everything is hot and toasty.

PEPPER JACK BISCUITS

Mix 1 cup flour with 1/2 cup shredded pepper jack cheese, dash of salt. Add 1/3 cup of olive oil, a bit of water & mix into dough. Form into sticks shaped to fit the cooking cavity. Place sticks into greased cavity, filling about 1/3 to 1/2 of the cooking space. Cook until puffed and browned.

SCONE STICKS

Mix 2-1/2 cups bisquick, 1/2 cup raisins, 1/4 cup sugar, 1/2 cup milk or cream and one vigorously beaten egg. Roll dough to form pieces about the size of hot dogs. Set aside while you coat cooker cavities with butter. Place one dough strip into each cavity and bake over low heat, turning frequently.

ROME

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More Recipes

at www.pieiron.com and in our Pie Iron cookbooks

TEN YEAR WARRANTY

Rome's "Dog'n Brat Cooker" is warranted against defects in workmanship or material for a period of TEN YEARS from the date that the product is originally purchased. If the product becomes defective within the warranty period, the company will repair or replace it.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover damage to the product resulting from misuse, accidents or alterations to the product. This warranty does not cover discoloration to the surface.

If service becomes necessary, email sales@romeindustries.com with a description of the defect, when and where it was purchased along with a photo of the damaged Dog'n Brat Cooker. Rome will contact you regarding the problem.

The item may also be returned postage paid and with a proof of purchase and description of the claimed defect to:

ROME INDUSTRIES, INC.
1703 West Detweiller Dr.
Peoria, IL 61615

IMPORTANT SAFEGUARDS

- 1 Clean and season thoroughly per instructions at top of card.
- 2 Contact only wood handles. Do not touch hot surfaces when in use.
- 3 Do not set on surface which could be damaged by high heat.
- 4 Close adult supervision necessary when used near children.
- 5 Do not leave cooker over fire unattended.
- 6 Do not use cooker for other than intended use.
- 7 Use low to medium heat to keep food from burning.
- 8 Cast Iron will remain hot long after it is removed from heat source.
- 9 Do not immerse hot castings into cold water.

#1905 Dog'n Brat Cast Iron Cooker Instructions/Recipes