

Dog'n Brat Cooker

Rome's Original

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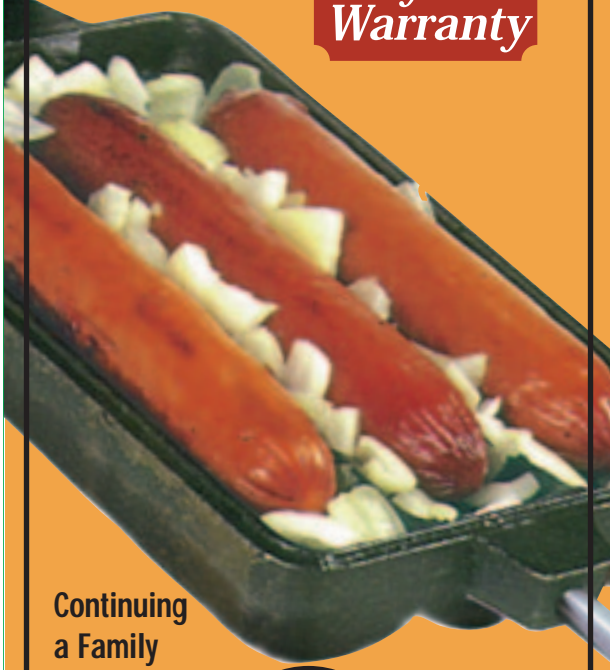
Dog'n Brat Cooker

~ Solid Cast Iron ~

- Made From Cast Iron For Even Heating & Long Lasting Durability
- Quick & Easy Recipes Included
- Perfect For Family Camping Fun



5 year Warranty



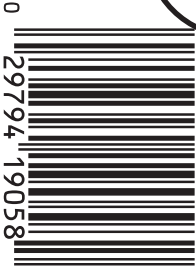
Continuing a Family Tradition

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ASSEMBLED IN PEORIA, IL
PARTS MADE IN CHINA BY ROME



Quality Outdoor Cookware Since 1964
www.pieron.com
Peoria, IL 61615

ROME



Rome's #1905 Dog'n Brat Cooker

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- SAUSAGES
- CORN BREAD
- WIENER ROLL UPS
- BEER DOGS & BRATS

Easy To Use ~ Fun To Make

~ FIRST AND STILL THE BEST SINCE 1964 ~

1. Place ingredients into well seasoned cavities.
2. Close cooker and latch handles.
3. Cook over low to medium heat.
4. CAUTION cast iron will remain hot long after removing from heat source.

BASIC INSTRUCTIONS



CLEANING AND SEASONING BEFORE 1ST TIME USE

1) New 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 and begin seasoning.

2) Season by coating the castings, inside and out, with a quality vegetable oil or solid shortening (do not use butter.) Next, over 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, let the cast iron cool then recoat inside and out with oil, one more time.

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, however many cast iron aficionados feel that this may remove the non-stick finish developed from the pre-seasoning and repeated use. Expect cast iron to become darker with repeated usage; this shows that it is becoming well seasoned.

2) 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 3 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 3 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.

Philli 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 until browned.

Chopped Onion
Jalpenos
Pineapple
Salsa
Sausage
Apples
Corn
Parsley

Green Peppers
Mushrooms
Cucumber
Zucchini
Cheese
Hot sauce
Nuts

For camping convenience, (just ad water) cornbread mixes are great time savers.

Corn Dogs: Using three hot dogs, place one into each greased cooker cavity and cover with pre-made cornbread 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.

Bacon Dogs: Wrap 3 hot dogs with bacon strips, place into cooker cavities and add one tablespoon chopped onions.

Wiener roll ups': Cut the crust off three slices of soft bread and wrap one 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.

Johnny Cakes: Sift the following dry ingredients together: 1 cup cornmeal, 1/2 cup flour, 1 teaspoon sugar and salt. Add 1 beaten egg, 1 cup water or milk, 1 teaspoon butter or oil to the dry ingredients and mix until a batter is formed. Pour batter into greased iron and cook until crispy.

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 - 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 very low heat, turning frequently.

Brats'n Sauerkraut: 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.

5 YEAR WARRANTY

Rome's "Pie Iron" is warranted against defects in workmanship or material for a period of FIVE 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, return the product, postage paid and with a proof of purchase and description of the claimed defect to:

IMPORTANT SAFEGUARDS

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