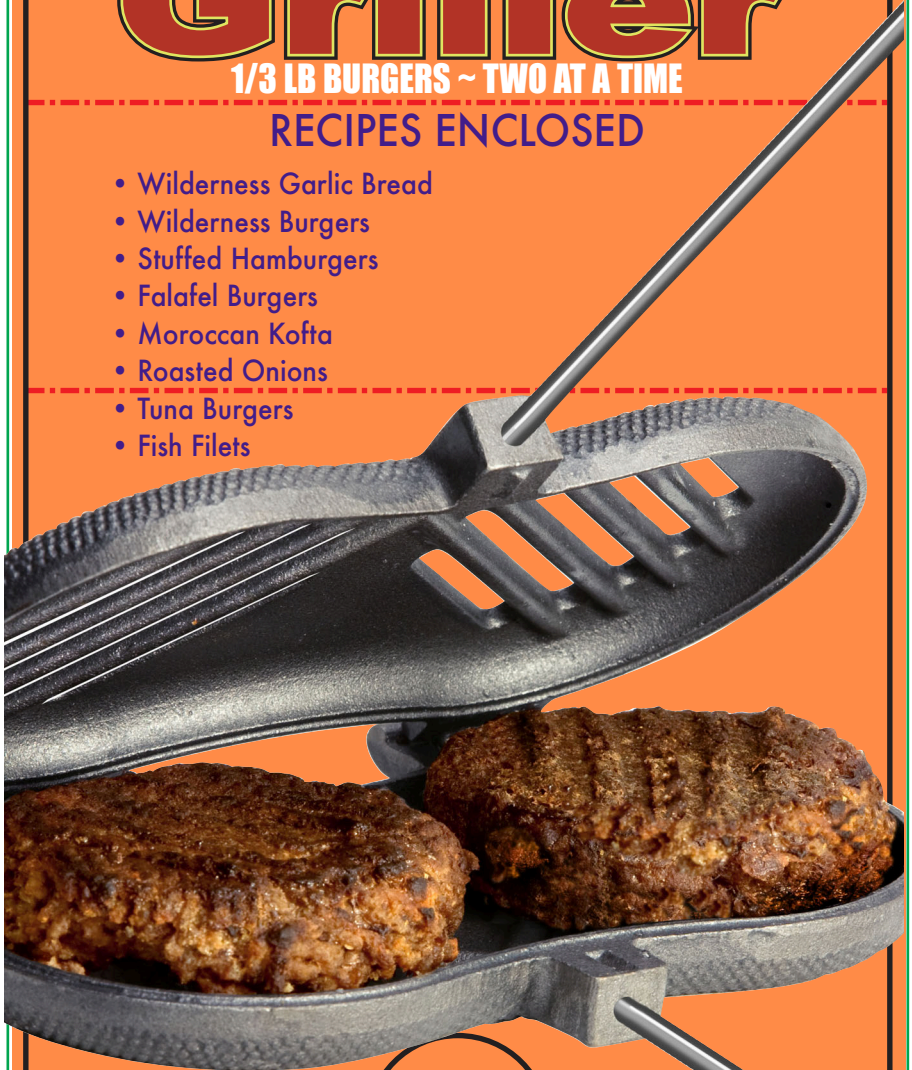


Double Burger Griller

1/3 LB BURGERS ~ TWO AT A TIME

RECIPES ENCLOSED

- Wilderness Garlic Bread
- Wilderness Burgers
- Stuffed Hamburgers
- Falafel Burgers
- Moroccan Kofta
- Roasted Onions
- Tuna Burgers
- Fish Filets



Continuing A Family Tradition

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 your 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. Apply a light coating of cooking oil to the castings to prevent rust from developing during storage.

RECIPES

Stuffed Hamburgers: Using 1 1/3 pound lean ground beef, form 8 thin patties. On top of three patties place your favorite ingredients, (mustard onion, mushrooms, cheese, sunflower seeds, etc.) Top with the last 2 patties and press the edges to seal in the ingredients. Place 2 stuffed patties into cooker and grill over medium/high heat, turning occasionally.

Tuna Burgers: Drain one can of tuna and mix with one egg, one chopped green onion, one third cup of crackers or bread crumbs, a pinch of pepper & garlic powder. Divide into patties and cook one patty at a time until crispy.

Wilderness Burgers: To individualize your burgers, combine one egg (optional), soft bread crumbs from two slices of bread, and two or three items from the list below. To this mixture, add 1 1/4 pound of lean ground beef and shape into four patties. Place patties (2 at a time) into wilderness cooker, close and latch handles. Grill over an outdoor campfire until meat is cooked well.

**Wilderness Burger content variables:
Add any of the following to produce
your own unique burgers.**

Barbeque Sauce
French Dressing
Burgundy Wine
Pizza Sauce
Cheddar Cheese
Onion Soup
Bean Sprouts
Feta Cheese
Crumbled Bacon
Cheese Crackers
Cream Cheese
Tomatoes
Zucchini
Pineapple
Cucumbers
Celery
Yogurt
Olives



Horseradish
Refried Beans
Soy Sauce
Green Chillies
Bread Crumbs
Brand Cereal
Green Peppers
Tortilla Chips
Guacamole
Sausage
Mushrooms
Spinach
Relish
Herbs
Garlic Powder
Applesauce
Sauerkraut
Blue Cheese

Moroccan Kofta: Throughout the Middle East & North Africa, street vendors cook these delicious meat patties over charcoal grills. If you like the taste of gyros, you'll love kofta. Its a great diversion from the old American hamburger. To make 4 patties, mix 1 lb. finely ground lamb or beef with 1 grated onion and 1/4 teaspoon marjoram, oregano, cumin, coriander, and dash of salt/pepper. Add cayenne pepper or hot pepper sauce to taste. Knead until well mixed and smooth, then form into 4 patties. Oil the cooker and place 2 kofta patties into cooking cavities. Close, latch handle and cook over fire turning occasionally until fully cooked. Serve in pita bread.

Falafel Burger: This Middle Eastern veggie burger is usually deep fried and served with pita, but it tastes delicious grilled and served on a bun with lettuce & tomato. Take 1 can of cooked chick peas (garbanzo beans) and mash with spoon. Place in bowl with the following: 1/2 teaspoon coriander, cumin, chili powder, 1 chopped garlic clove and 1 tablespoon of plain yogurt. Mix together until well blended. Form into two patties. Let burgers sit for 15 minutes to firm up before cooking. Place burgers in well oiled cooker and cook until crisp.

Pork Chop Sandwich: Cut 2 chops off bone so it will fit into your cooker. Sprinkle with garlic salt, pepper and dry barbecue rub. Place into cooker and grill over medium heat until cooked. Serve in a hamburger bun with lettuce and sliced tomato.

Wilderness Garlic Bread: Spread the inside of 2 hamburger buns with butter or olive oil and sprinkle with spices. Turn buns inside out and place into cavity. Grill until golden brown.

Roasted Onion: Slice an onion into thick rings and marinate in a mixture of olive oil, parsley, basil salt and pepper. Place rings into Wilderness Griller and cook until onion is soft and browned.

Shrimp: In a plastic bag, mix three tablespoons worcestershire sauce. Add one cup peeled raw shrimp and shake to coat shrimp completely. Add shrimp to griller; cook over medium heat.

Crappie Filets: In a plastic bag, mix 3 tablespoons olive oil, 2 tablespoons chopped parsley a few drops beer or wine, salt & pepper to taste. Into marinade add 2 or 4 fish filets. Coat well, place into griller, close handles, latch and cook over medium heat till fish begins to flake. Serve on rye bread.

IMPORTANT SAFEGUARDS Please read before using

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 is necessary when used near children.
5. Do not leave cooker over fire unattended.
6. Do not use Griller for other than intended use.
7. Cast Iron will remain hot long after it is removed from heat source.
8. Do not immerse hot castings into cold water.
9. Because grease will drip and flare up, never cook raw meat indoors or over a gas or electric stove

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