

## Dogless Waffle Dogs Are Good Too....

To regular batter mix, add desired amount of minced chicken, or ham, or shrimp, or lobster, or even blueberries. Spoon or pour into one-half of Iron, lay in skewers, close lid and cook required time on both sides.

Serve WAFFLE DOGS with syrup, catsup, mustard, applesauce or your favorite meat sauce.

## Cooking Procedure....

After pre-heating Iron, place wieners or pre-cooked sausages on wood skewers; by dipping or spooning, cover thoroughly with batter. Place them in Iron, close lid and cook 1 to 2 minutes each side. Increased burner heat will accelerate cooking, as long as burning does not result. To avoid scorching of skewers and over-heating of handles, expose only the body of WAFFLE DOG IRON to direct heat.

WAFFLE DOG IRONS are available wherever housewares or cook-out items are sold. OR, a post-card request to the factory will bring you the name of a convenient source.

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HOT DIGGITY DOG...!

WAFFLE  
DOG  
IRON®

## Instruction and Recipe MANUAL

For Care and Use of the WAFFLE DOG IRON  
READ CAREFULLY!!!!

H & K INDUSTRIES, INC. OREGON, WISCONSIN 53575

## Begin Right!!!!

Condition your Waffle Dog Iron with these time-tested and proven suggestions. Your future efforts will be rewarded.

1. Screw handles securely into the threaded holes. If cooking irons do not meet each other, a slight bending pressure applied to handles will correct this.
2. Wash the Iron in a warm soapy solution, rinse with hot water and dry thoroughly.
3. Brush both halves of Iron lightly with corn oil before the first three or four cookings. Repeat only if any sticking occurs.
4. Avoid repeated washing!! Simply brush or scrape any food particles from cooking surface. When washing is imperative, repeat step 3, above.

## Proper Cooking Temperature....

Pre-heat the Iron over a medium-high setting on electric range, or medium flame setting on gas range. Since burner temperatures vary, experience will guide you to the proper setting. When cooking over charcoal use small amount of fuel and start with grate at high setting above fire. Move grate down as needed to get proper heat. WARNING!!!! Continuous close exposure to a charcoal fire will melt aluminum.

## Suggested Recipes....

- 3 tablespoons corn oil or melted shortening,
- 1 egg, a dash of salt,
- ½ cup of milk,
- 1 cup prepared waffle mix.

To well beaten egg, add milk, oil or shortening and dash of salt. Gradually add waffle mix and beat until smooth. Since a medium thick batter is needed, let it set for a few minutes before using. Recipe makes 8 to 10 WAFFLE DOGS.

## Try These Tasty Innovations....

Like an onion tang? Add desired amount of French Onion Soup powder to above batter mix. For that Western touch . . . Add liquid or powdered barbecue flavoring. A few dashes of your favorite meat sauce may give you the flavor you'll like best.