

Campfire Pies  
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295 words

## Campfire Pies

Amber, Alex, and I sit around a cackling campfire, its sparks littering the Earth. My mother retrieves the pudgy pie iron from the rusty, red Caravan. My father reaches into his pocket to grasp his reading glasses so he can read the weather forecast—the skies are dreary. Mosquitos flutter around the old tent.

My anticipation increases as my eyes scan the campsite and land upon tomato sauce, pepperonis, and bread slices on the rickety picnic table. Amber, my sister, leans forward and grips the tomato sauce can, fetching the ladle spoon to scoop up the crimson liquid and smears it along the white processed bread.

“Leave some for the rest of us!” I exclaim, a grin tugging at my lips.

My mother rolls her eyes before wandering to Alex, my brother. She examines his s’more covered face as she belts out a laugh resembling a hyena.

“The slowpoke gets the cold, leftover sauce,” Amber responds. She grips the iron. Amber places two slices of bread onto either side of the sandwich maker. She sticks the rod into the fire, my ears popping from the crackling flames. The fire lunges at Amber like a bear. I stifle a laugh. She licks her bottom lip, one too often used for pouting her way into a treat.

After three minutes, my sister pulls the iron stick from the fire as its flames settle. She opens the end after placing oven mitts onto her delicate hands; she flips the golden pudgy pie sandwich onto a blue Dixie plate.

Amber turns on her heels, facing me with plate in hand. “For you, Megan.” She extends her welcoming hand and plate towards me.

My mother and father turn to me and Amber with smiles—they knew they raised us right.

### Pudgy Pie Recipe

2 Slices White Bread

Pepperonis (about 8 small slices)

Stick of Butter

Mozzarella Cheese

1 can of Pizza Sauce

- 1.) Butter the outsides of each slice of bread, and place the buttered sides face down on the sandwich maker. Spread pizza sauce on the insides of the bread, the sides facing up from the sandwich maker.
- 2.) Lay pepperonis on top of pizza sauce. Be certain the pepperonis do not fall off the end of the bread, as they will catch on fire and be cut off.
- 3.) Spread mozzarella cheese on top the pepperonis and sauce.
- 4.) Close sandwich maker tightly and stick in fire, turning occasionally, until golden-brown, or it reaches the desired color.