

RICE KRISPIE BARS OVER THE CAMPFIRE, WHAT A TASTY SNACK

Rice Krispie bars over the campfire, what a tasty snack

By [Cole Beauchamp](#)

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Prep fire: 1 hour
Cook: 15 min



Skill: Easy



Serves: 6-8



Vegetarian

Nutrition:

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
545	28g	13g	69g	50g	2g	4g	1g

Ingredients

This is the easy part: just three ingredients. You're camping so don't fret about measuring.

- Butter – a big spoonful
- Marshmallow – a bag
- Rice Krispies – half a box, or maybe more, you'll have to wing it

Method

1. Let the campfire burn down to red embers, whether by choice or neglect. Maybe your husband is too cheap to pay for firewood from the fit man in the pickup, so you're left with wet sticks from the woods that hiss and pop and smoke. Get on with it.
2. Stick a pan on the embers and add a dollop of butter, ignoring the way your man is hugging on the woman in the next lot. Who puts a satellite dish on their RV, for Christ's sake? Make yours a double as you know he'll be demanding sex tonight despite ignoring you.
3. Haul out last year's marshmallow bag, you know the one where they've all melted and reformed into one ungodly gloop? That's the one.

Rip it open with your teeth while the hussy next door giggles and hands out beer to the circle of men around her like she's Paris Fucking Hilton.

4. Once the butter has melted, drop in the marshmallow. Think about shouting to your husband to get his ass over here now, like he did when you chatted too long with the firewood man. Watch the marshmallow bubble instead.
5. Stir in half a box of Rice Krispies, using a wooden spoon to coat the little Snap Crackle and Pops evenly. Think about Saturday mornings when you were a kid, watching cartoons and thinking the world was a good place. Don't think about your marriage. Don't cry. Neither the salt nor the moisture will do your Rice Krispie Treats one bit of good.