

CATHERINE'S EASY ROASTED CHESTNUTS

(Open fire nice but not necessary!)

Ingredients - a heap of chestnuts [get Italian if possible; fresh if they are firm & can't be squeezed]

-water

Instructions Preheat oven to 425°F (218°C).

Place oven rack in middle of oven.

-Lay chestnut flat on cutting board & use a serrated knife to cut an incision lengthwise (down middle on the long side.) Hold chestnut firmly, be careful not to cut yourself: the shell can be slippery. Be sure to cut deep, right into the flesh]

-Place chestnuts in pot of cold water. When water begins to boil, remove chestnuts with a slotted spoon and place on a shallow baking pan.

-Arrange chestnuts with the flat side down & cut side up in a single layer in the pan.

-Roast in the oven for about 15-20 minutes. Shake pan periodically!

-Once perfectly roasted (exposed flesh will be brownish) remove from oven & wrap in a clean tea towel. Let chestnuts sit for 10-15 mins, then peel, serve & eat! Yum!