



Sparkle Kitchen

Roasted Chestnuts

Ingredients

Chestnuts

Directions

Using a sharp knife, score a deep “X” into the skin of each chestnut. __ (Don't skip this step, it keeps them from exploding!) __

To cook them in the oven, place the scored chestnuts onto a rimmed baking sheet and cover tightly with aluminum foil. Roast at 375 degrees Fahrenheit for about 15 minutes. Let the chestnuts cool slightly, then peel off the outer skin with your hands. Enjoy them while they're still warm.

To cook them in the fireplace or over a campfire, you'll need a grill basket. Fill the basket with scored chestnuts, close the lid, and roast the chestnuts until they've popped open and smell delicious. Again, let them cool slightly before peeling, and enjoy them warm.

Enjoy!