

Roasted Chestnuts

Using an Oven or Toaster Oven



TIP: Well, this isn't quite "chestnuts roasting on an open fire", but it's the easiest next best thing. I like using a toaster oven for convenience and power savings, but if you don't have a toaster oven, the regular kitchen oven works just as well. Just make sure you always cut into the chestnut shells before roasting as shown in step 3 to avoid the chestnuts exploding in whichever oven you're using as it's a nasty mess to clean up (yes, I know this from experience).

Preparation Time: 5 minutes

Cooking Time: 25 minutes

Ingredients

(for 2-4)

1 Pound Fresh Chestnuts



Equipment

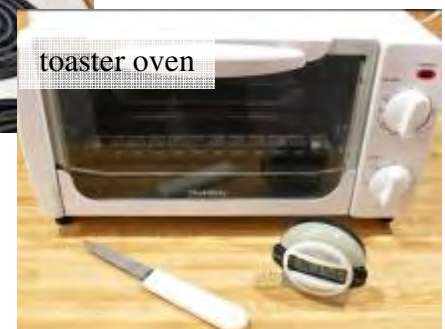
Oven or Toaster Oven

Small/Paring Knife

Baking Pan (only if you're using a big oven)

Timer

Potholder (only if you're using a big oven)



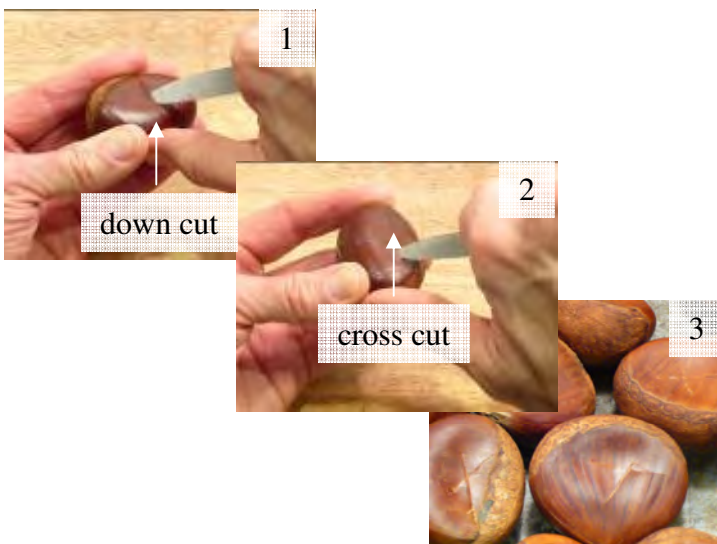
1. When buying **fresh chestnuts**, select those that are firm to the touch and don't have any signs of mold or small round shaped worm holes in their shells. Then, either roast the **chestnuts** within a few days after buying them or refrigerate them for use within 2 weeks.



2. If you're using a toaster oven, skip to step 3. Otherwise, pre-heat a kitchen oven to 450 degrees.



3. Use a sharp small/paring knife to make 1/2 - 3/4 inch long, shell penetrating shallow cuts down (1) and across (2) both the rounded and flat sides of the **chestnuts** so that the **chestnuts** look as shown in (3). (This allows steam that will form inside the **chestnuts** during cooking to escape and prevent the **chestnuts** from exploding.)



4. Do as follows according to whether you're using a big oven (left) or toaster oven (right).

Oven Roasting

a. Set the oven rack a third to halfway from the oven bottom.



b. Put the **cut chestnuts** in a baking pan.



c. When the oven reaches 450 degrees put the **chestnuts** in the oven and....



...set a timer for 25 minutes.



Toaster Oven Roasting

a. If your toaster oven allows, place the rack in the middle of the toaster oven.



b. Put the **cut chestnuts** on the toaster oven rack.



c. Turn on the toaster oven to 450 degrees (you might have to estimate the temperature as shown here) and...



...set a timer for 25 minutes.



d. When the timer sounds, remove the baking pan from the oven with a potholder and...



d. When the timer sounds, transfer the **roasted chestnuts** from the toaster oven to a plate.



...pour the **roasted chestnuts** onto a plate.



5. Let the **roasted chestnuts** cool for 5-10 minutes and then...



...peel them as shown and enjoy them warm.



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