



ROASTING CHESTNUTS

LAY CHESTNUTS FLAT ON CUTTING BOARD,
ROUNDED SIDE FACING UP

CUT X ACROSS ROUNDED SIDE, THROUGH OUTER
BROWN SHELL BUT NOT INTO THE MEAT OF THE NUT

SOAK 30 MINUTES TO AN HOUR, COLD WATER - DRAIN THOROUGHLY

PREHEAT OVEN 425°F (220°C)

PLACE SCORED NUTS ON BAKING SHEET

ROAST FOR 20-35 MINUTES

COOL AND PEEL



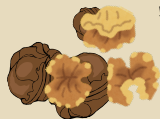
HAZELNUTS

350°F (175°C)
10-12 MINUTES



CASHEWS

325°F (165°C)
7-10 MINUTES



WALNUTS

325°F (165°C)
10-15 MINUTES



MACADAMIA NUTS

325°F (165°C)
7-10 MINUTES



PUMPKIN SEEDS

300°F (150°C)
10-15 MINUTES



PECANS

350°F (175°C)
7-10 MINUTES