Chestnuts are a nutritious fall treat and nothing brings out their sweet flavor like roasting them over an open fire. The best part - it’s not really that hard to do, especially with these five easy steps! Roasted chestnuts make any event extra special!

**STEP 1**
Make a single 1/8th-inch deep slit across the center (equator) on the rounded side of the nut. This creates a hinge that opens much like a clamshell when cooked. (Chestnuts will explode if not pierced prior to cooking, much like a potato.) Specialized knives for chestnut scoring are available, although not required; see reverse for details.

**STEP 2**
Prepare a charcoal fire on your grill. Propane can also be used, but the charcoal gives the nuts an additional smoky flavor.

**STEP 3 - OPTIONAL**
Place up to three pounds of chestnuts into the microwave in a microwave-safe bowl covered with a wet paper towel. Cook about three to five minutes per pound on high. Stir nuts halfway through cooking time. (Including this step will lessen time on the grill -- key if you are roasting large quantities.)

**STEP 4**
Place the scored nuts in a metal pan (see reverse for where to buy specialty chestnut roasting pans). Otherwise, a stainless steel wok or cast-iron skillet will work. Place the pan on the grilling rack.

**STEP 5**
Roast, turning the nuts frequently with a metal spatula. Roasting the nuts will take about 20 minutes. When cooled, the shells become brittle and are easy to peel with your fingers.

**NOTE**
Chestnuts also can be roasted on a bonfire with a long-handled metal pan. The nuts will only take about 5-10 minutes to cook over a hot fire or coals and they must be turned frequently to prevent scorching.
ROASTING SUPPLIES CHECKLIST

☐ Scoring knives
☐ Chestnuts
☐ Roasting pans and metal spatulas
☐ Grill
☐ Wood-based charcoal (with fruitwood, if available)
☐ Lighter fluid
☐ Paper cups to hand out samples
☐ Roaster or covered pan to keep already-roasted chestnuts warm
☐ Microwave (optional)
☐ Microwave-safe bowl (optional)
☐ Water for putting out coals

CHESTNUT ROASTING SUPPLIERS

Chestnut scoring knife and chestnut roasting pan: Fante’s Kitchen Wares Shop (www.fantes.com/chestnuts.htm) The wooden-handled Lamson Pro knife is a good knife choice.

Chestnuts: Contact the University of Missouri Center for Agroforestry, 573-884-2874, if your local grocery or specialty foods stores do not carry locally grown chestnuts. Chestnut growers can also be found via The Chestnut Growers of America’s Web site: http://www.chestnutgrowers.com/

Click on “Growers” and then “Directory.”