

Candied Chestnuts

pierce shells and put about ten nuts at a time in boiling water for a few ¹⁰⁻¹² minutes. (Don't overcook or they'll fall apart). Shell and wash

Brown 2-3 Tablespoons (heaped) white sugar
Add salt, about $\frac{1}{2}$ cup water, $\frac{1}{4}$ cube butter
and simmer for about 20 minutes

I used 60 nuts - 2 recipes of sauce. Be sure to brown sugar well.