

Caramelized Chestnuts

Recipe By *Faigie Davidowitz*



Cooking and Prep:  15
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Ingredients (6)

Caramel

- 6 tablespoons margarine (use soy-free if needed)
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1 and 1/2 teaspoons **Gefen Vanilla Extract**
- 3 tablespoons sugar

Chestnuts

- 2 (5.2-ounce) packages **Gefen Chestnuts**

Start Cooking

Caramelize the Chestnuts

1. Mix all caramel ingredients together over heat, then add chestnuts. Do not overheat or your caramel will become too liquidy and/or burn.