



## SUMMER AUERBACH'S CURRIED CHESTNUTS

½ cup finely chopped onions  
3 tablespoons butter  
2 tablespoons flour  
2 tablespoons curry powder  
1 tablespoon tomato puree  
1 apple, peeled, cored, and finely chopped  
2 teaspoons brown sugar  
1 ½ cups water  
Nutmeg, salt and pepper to taste  
1 pound chestnuts

Cook the onions in butter until they are tender and slightly browned. Remove the pan from the heat and sprinkle the onions with the flour and curry powder, sifted together. Add 1 tablespoon tomato puree, 1 apple, peeled, cored, and finely chopped, 1 tablespoon chutney, and 2 teaspoons brown sugar. Gradually stir in 1 ½ cups water. Cook the sauce over low heat until it thickens and boils. Season with a dash of nutmeg and salt & pepper to taste.

With a sharp knife, slit the convex sides of 1 pound chestnuts. Cover the nuts with boiling salted water and cook them for 20 minutes. Remove the pan from the heat.

Remove the chestnuts from the water one at a time and discard the shells and inner skins. Arrange the chestnuts in a buttered baking dish and stir in the curry sauce. Cover the dish tightly and bake the nuts in a moderate oven (350) for 30 minutes. Serve with fluffy white rice.

Summer Auerbach tells that this was her grandmother, Minx Auerbach's recipe.