

Nocchi or Bows

7 eggs
1 cup Crisco
1 1/2 cups sugar
2 teaspoons baking powder
6 cups of flour
Oil for frying

Combine all ingredients. Refrigerate for at least an hour. On floured board, roll out a section of the dough. When paper thin, cut dough with a pastry wheel. Tie strips into loose knots and deep fry until golden brown. Transfer to paper towel. When cool, drizzle with powdered sugar.

Roasted Chestnuts

2 pounds fresh chestnuts
3 tablespoons water

Preheat oven to 425 degrees. cut a cross into flat side of each chestnut. Arrange nuts in shallow pan. Sprig with water. Roast about 30 minutes. Slits can be made the day before. Refrigerate in a plastic bag.

To serve: Mound in shallow bowl on bed of pine boughs or on arrangement of well-rinsed autumn leaves.

Roasted chestnuts were served on Christmas Eve. After the traditional fish dinner, family and friends gathered around the dining room table and played card games and Bingo. My mother would be in the kitchen roasting the chestnuts. The aroma was heavenly! When the chestnuts were done, she would then bring them into the dining room and set them on the table for us to savor the wonderful, nutty flavor of this unique food.

le nocche ribine,

1/4, uova,

2, tazze di chrisco

3, tazze di zucchero

2, cocchiaino piccoli di
polvera e un po' di vinella

la farina a quel che
si tira