

Source: The Settlement Cookbook: The Way to a Man's Heart: Treasured Recipes of Six Decades;
Simon and Schuster

CHESTNUT DESSERT

1 pound chestnuts

2 cups sugar

1 cup water

2 cups heavy cream, whipped

1 tablespoon marashino syrup –or- 1 teaspoon vanilla

Blanch and shell fresh chestnuts. Boil in water to cover until nearly tender. Drain and put them into a syrup made by boiling sugar with water 10 minutes; boil until soft. Rice chestnuts, chill, and serve with whipped cream flavored with maraschino or vanilla.