



Preparation of Home Grown Macadamia Nuts And Roasting Instructions

1. Let nuts fall naturally (do not pick from trees unless the husks are split open).
 - Rake from under trees. Pick-up and separate from leaves and other debris
 - Pick up at least once a week.
 - Remove husks immediately. A large pair of pliers works well.
 - Spread the husked nuts in a shallow screen bottom tray in a dry place (Not in the sun) no more than two layers deep.
 - Air dry for two or three weeks.
2. Dry nuts further until shells become dry and brittle, or nuts are loose in the shell. This can be done as follows:
 - a) Place in a food dehydrator for 48 hours at 105 degrees.
 - b) Place on a cookie sheet no more than two layers thick in the oven at the lowest temperature (about 100 or 105). Stir occasionally and watch that you do not cook the nuts. The warm setting on an electric oven is about right. The pilot light of a gas stove is also enough heat to dry the nuts. Time required is 48 hours. Some prefer 72 hrs. The shells will be easier to crack.
3. Store nuts in a cool dry place until needed. A heavy plastic bag will prevent nuts from absorbing moisture. **DO NOT USE PLASTIC BAG UNLESS OVEN DRIED FIRST**
4. Crack and store nut meats in a tightly sealed container in the refrigerator or freezer. If you need, Gold Crown sells two different types of Macadamia Nut Crackers OR you can have your nuts cracked by our commercial cracker. See attached information.

How to Home Roast Macadamia Nuts

Nuts that are thoroughly dried according to the above methods store well when cracked, are tasty and ready to eat. However, some people prefer them lightly roasted as follows:

1. Use nutmeats which have been thoroughly dried as described above.
2. Preheat oven to 225 or 250.
3. Place nutmeats in a shallow pan no more than two deep. **DO NOT ROAST SMALLER PIECES WITH HALVES AND WHOLE NUTS AS THEY WILL SCORCH.**
4. Roast nut meats 10 to 15 minutes, stirring occasionally.
5. Remove from oven as soon as they start to tan as the browning process continues after removal from the oven. Cool immediately to stop the roasting process. As there are variations in nuts and oven temperature regulators, etc., it is best to **WATCH CLOSELY**, adjust time and temperature to meet your own conditions and tastes.
6. If desired, remove from heat, add a dab of butter or neutral flavored oil and sprinkle with salt.
7. Serve hot, or cool and store in a tightly sealed jar in the refrigerator.