

# *Hickory Nut Soup*



## *Directions*

*Gather hickory nuts and dry on a rack before the fire.*

*When nuts are dry, crack them by using a large flat rock placed in a flat basket lined with a cloth.*

*Use smaller rock to pound the nuts placed on the larger rock.*

*When nuts are cracked sieve them through sieve basket.*

*Place kernels and small hulls that passed through sieve in the corn beater and pound until it can be made into balls.*

*Roll into balls until ready for use.*

*Ball will keep for several days if weather is not too warm.*

*Place balls in container pour boiling water over, stir constantly.*

*Do not drink last bit where hulls are.*

***\*\*Nuts can be a choking hazard. Please be sure to supervise children\*\****