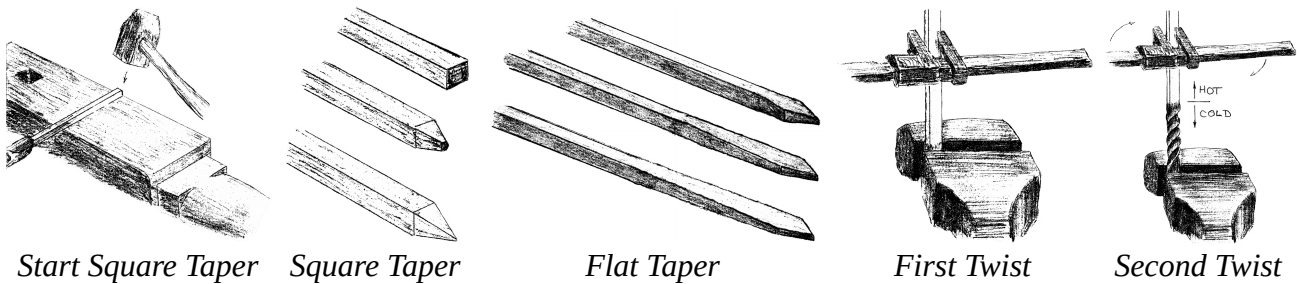


# Roasting Skewer

*Material: Mild steel, ¼ inch or 6 mm square bar, about 24 inches or 60 cm length.*

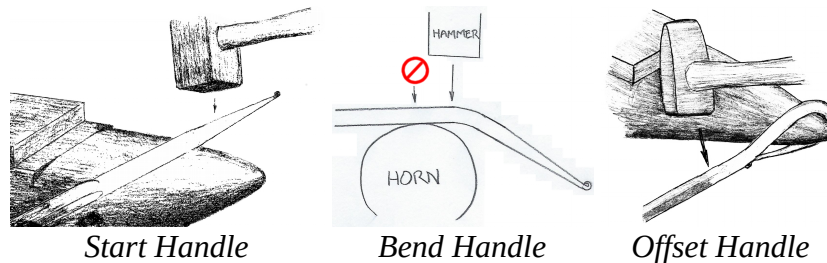
Put a square taper on one end of the bar, about ½ inch / 1.5 cm long. Convert it to a pointed flat taper about 4-5 inch / 10-12 cm long.



Twist the center section of the bar, above the flat taper. Add as many twists as wanted, quenching the twisted part when adding another twist. Leave the last 8 inches / 20 cm untwisted. Correct sideways bends with a wooden mallet on a wooden stump.



Form a square taper on the other end of the bar, about 3 inches / 8 cm long. On this end, for the last 6 inches / 15 cm, hammer corners to make an octagon, then hammer to round. Form the safety tip over the edge of the anvil, curling towards one of the flats of the flat taper



Quench the tip to protect it and form the handle over the anvil horn, curling the opposite direction. Curl the handle all the way around, then offset it to the centerline.

Coat hot skewer (around 400° F / 200° C) with cooking oil for a food-safe black finish.