

Tasty Recipes for You to Try



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Boiled Peanuts Appetizer Servings

Shared by: Sally Slack
Adapted from recipe by Archie Vineyard Osborn
Florence, AL and Orange Beach, AL

Ingredients:

- 4 to 5 lbs green (raw) peanuts in the shell
- 4 to 6 Quarts Water
- 1 C. Plain Salt Per Gallon of Water
- 1 Bag Shrimp Boil Seasoning, left in bag

Directions:

1. Place unshelled peanuts in large colander and wash thoroughly in cold water until the water runs clear; then soak in cool, clean water for approximately 30 minutes before cooking.
2. Drain, place in large heavy pot and completely cover with water so that water is 2 inches above peanuts. Add salt and shrimp boil or other desired spices. Add your own choice of spices, you cannot mess them up!
3. Cook, covered, on high heat for 4-7 hours, stirring occasionally. After 4 hours, taste for salt and texture; add salt and/or cook more accordingly.
4. If not serving while hot, I like to turn the gas off and let peanuts cool in the pot with lid on. They absorb more of the flavors.
5. Drain and store in refrigerator or freeze indefinitely in airtight containers.