

Southern Boiled Peanuts

Soak – Wash and place in-shell peanuts in large pot. Submerge in brine - (10 oz Salt for each gallon of water) – Use about twice as much water as peanuts. Place a weighted plate on peanuts to keep them submerged. Soak overnight.

Cook – Remove weighted plate. Add water as needed to cover peanuts. Bring to boil. Reduce heat to simmer and cook for 4 hours. Test for taste & texture. Add to cooking time in 15 minute increments for softer peanuts. To increase salt flavor, allow to remain in brine.

Enjoy – Drain & enjoy.

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