

Boiled Peanuts in the Shell

Ingredients

1 pound raw peanuts in the shell
1 gallon water
4 to 5 Tablespoons sea salt

Method

Place raw peanuts in the shell in a large pot of very heavily salted water. Boil for two to four hours in several gallons of water. Flavorings such as hot sauce or beer can be added to the boil. Uneaten peanuts should be stored in a refrigerator or frozen because they will spoil quickly without refrigeration.