

Boiled Shelled Peanuts

Ingredients

1 pound raw shelled peanuts

4 Tablespoons sea salt

Method

Put raw shelled peanuts in a three-quart crock pot. Fill the pot with water and allow peanuts to soak eight hours or overnight. The peanuts will absorb a lot of the water making it necessary to add water until the pot is filled. Drain the water out of the pot and pick skins off of the peanuts. Fill the pot with water again and add salt to taste, try starting with four or five tablespoons. Cook peanuts on low for eight hours and then on high for two hours. Drain the peanuts and allow them to cool. Store in the freezer. Place your boiled peanuts in an airtight container or bag. Freezing has its advantages -- frozen peanuts keep indefinitely!

Note

www.vapeanuts.com/how-to-boil-virginia-peanuts.html