

Boiled Peanuts

- raw unsalted peanuts in shell, about 1/3 pound per person
- kosher salt, about 1/4 cup per person

Put peanuts and salt in a large pot, with a good lid. Add enough water to cover the peanuts, and then some. Bring to a boil. Reduce heat to low, cover and simmer.

Cook at least two hours, until done. Shell and taste a nut to see if it is soft, like one expects to eat edamame. If it is still crunches when you bite in, it isn't done yet.

If they are not ready to serve yet, or they are not quite salty enough for your taste, remove the peanuts from the heat and open the lid of the pot, leaving to soak for a little bit yet.

Once ready to serve, drain and put in a bowl. Make sure there are collection plates or bowls for the shells, and serve!

Preparation time: About 150 minutes.

— [Subscriptions \(1\)](#)

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