



## Hot Boiled Peanuts

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- 1 lb Green Peanuts (Raw Peanuts)
- 1 cup table salt
- 1 jalapeno (optional)
- Water to cover

### **Directions**

Get a large pot and toss in the peanuts and the salt (Jalapeno too if you feel like it). Cover with water.

The Peanuts will float, so don't panic!

Cover pot and cook on medium heat until it reaches a boil. Then turn down to simmer. Allow these to cook all day. **SERIOUSLY!**

After at least 6-8 hours you can check them and see if they are the texture you like.

You may have to add more water to the pot at some point depending on how tight fitting your lid is.

When you do a taste test, if they are too salty, you can add more water to dilute them.

If they aren't salty enough, just toss a little more in.

Serve with a bowl for the shells! **ENJOY!**