



Roasting Peanuts

Ingredients

1 cup raw Peanuts, skinned



Take a cup of raw peanuts, peel the skin of them and put them in a bowl.

These can be substituted by roasted peanuts available in the grocery stores; however, they are not flavorful.

Try to peel from the flat part of the shell so that you can peel the peanut easier.



Bake the peeled peanuts at 325°F for about 20 minutes.

Shake up the peanuts every 10 minutes until roasted slightly brown.



Take out the roasted peanuts from the oven. Place in a food processor and pulse just for a second or two until coarsely chopped.

You can use this as a garnish for any dish, soups and many more.