

Five-Spice Boiled Peanuts Recipe

Ingredients:

One 400-g package raw peanuts with skins on, not roasted
One 1- or 2-inch square piece dried tangerine peel
3 cups cold water
Two 5-inch cinnamon sticks, broken into halves
4 whole pieces eight-star anise
10 cloves
1 whole nutmeg
1 teaspoon salt

Method:

Place all the ingredients in a pot and bring to a boil over high heat. Stir, reduce the heat to low, and simmer with the pot lid open a crack for 1½ hours. Stir often to prevent the peanuts from sticking to the bottom of the pot. Turn off the heat, cover the pot, and allow to come to room temperature. Drain the peanuts and allow to dry on a cookie sheet lined with wax paper. They should not be totally dry, just free of liquid but a bit moist. Discard all the spices. Serve immediately or refrigerate in a closed container for up to 1 week - any longer and their fragrance vanishes.

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