

Fried Anchovy Peanuts Sugar Recipe

Ingredients:

150g dried anchovy
100g skinless peanuts
1 tablespoon dark soy sauce
2 tablespoons sugar
1 tablespoon water

Method:

Wash the dried anchovy for a while. Drain well, then deep-fry into hot oil, until crispy. Remove and drain. deep-fry the skinless peanuts over low heat until golden brown. Remove and drain. Remove the oil in the wok. Preheat and then put in sugar and stir-fry for a while. Add in fried anchovy, peanuts, dark soy sauce and water immediately. Stirring constantly until well combined. Remove from heat and serve.

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