

Walker Organic Farms

Growing Food to Taste Good... Naturally




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Walker Farms Roasted Organic Peanuts

This is a fun and easy recipe to do with your kids. The aroma from the roasting peanuts is wonderful and the result is a healthy, delicious snack for everybody.

What You Need

- Walker organic peanuts 
- Shallow baking pan or sheet pan
- Colander
- Peanut oil
- Salt (preferably sea salt)

Directions

1. Preheat oven to 325 degrees.
2. To determine the amount of peanuts to roast at one time, pour raw, in-the-shell peanuts into shallow baking pan or sheet pan, just enough to make one layer (about six cups for my pan).
3. Transfer peanuts to colander and rinse thoroughly, removing any stems or broken shells.
4. Pat dry, place in a large bowl, and toss with peanut oil just to coat the shells. (You don't want any oil left in the bottom of the bowl.) Sprinkle generously with sea salt and toss again.
5. Return peanuts to baking pan and roast for about 20 minutes.
6. Remove from the oven and cool.

Peanuts may be "chewy" when first removed, but they will continue to cook and become crunchy as they cool.

Compliments of Relinda Walker of Walker Farms