
Peanuts Caliente

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WARN YOUR GUESTS - THESE NUTS ARE HOT!

4 tablespoons butter

1 pound raw peanuts

4 teaspoons chili powder

1/4 teaspoon paprika

1 teaspoon salt

1/2 teaspoon ground cumin

1/2 teaspoon cayenne pepper

Preheat the oven to 300 degrees.

Melt the butter in a jelly roll pan.

Shell the peanuts. Add to the butter and toss to coat. Bake for 30 minutes, stirring occasionally.

In a small bowl, combine the chili powder, paprika, salt, cumin and cayenne. Sprinkle the mixture over the nuts and toss to coat. Return the pan to the oven. Bake for an additional 30 minutes.

Transfer the peanuts to paper towels to cool.

Yield: 1 pound

Per Serving (excluding unknown items): 446 Calories; 48g Fat (92.5% calories from fat); 2g Protein; 7g Carbohydrate; 4g Dietary Fiber; 124mg Cholesterol; 2703mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 9 1/2 Fat.