

## **Chili Peanuts**

*from In Our Grandmothers' Kitchens*

### *Ingredients:*

a splash of canola or peanut oil  
2 cloves garlic, finely minced  
1 teaspoon red pepper flakes (go to 1-1/2 or 2 if you like spice)  
3/4 teaspoon chili powder or Creole seasoning, plus more if needed at the end  
1 teaspoon salt (less if using the Creole seasoning as it includes salt)  
1 pound shelled unsalted peanuts (about 3 cups)

### *Instructions:*

Preheat the oven to 250 degrees.

Heat a large (preferably cast-iron) ovenproof skillet over medium heat. Pour the oil on top, and let it heat for a minute or two. Add the garlic, spices, and salt, and cook, stirring, for 1 minute.

Stir in the peanuts and remove the pan from the heat. Transfer it to the oven and bake for 1 hour, stirring every 15 minutes.

Remove the peanuts from the oven and spread them to cool on a cookie sheet lined with paper towels. Taste one. They won't be crunchy yet; that will happen as they cool. If they need more salt or seasoning, sprinkle it on top of them so they will absorb it as they cool.

When the peanuts are cool, transfer them to an airtight container. Makes about 3 cups.