

Betty's Hot and Spicy Party Peanuts Recipe



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In this video, Betty demonstrates how to make Hot and Spicy Peanuts. These are great for a game day party, or just for munching on while watching a movie.

Ingredients:

2 teaspoons extra virgin olive oil

2 cups unsalted peanuts (You may use other types of nuts, if you prefer.)

2 teaspoons chili powder

$\frac{1}{4}$ teaspoon ground red pepper

$\frac{1}{2}$ teaspoon garlic salt

In a large mixing bowl, combine 2 cups unsalted peanuts, 2 teaspoons olive oil, 2 teaspoons chili powder, and $\frac{1}{4}$ teaspoon ground red pepper. Mix until all peanuts are well-coated. Place in a single layer in a 13-inch by 9-inch by 2-inch Pyrex dish. Bake in a 300-degree oven for 20 minutes, stirring halfway through. Remove from the oven. Sprinkle $\frac{1}{2}$ teaspoon garlic salt (or more) over peanuts, and toss to combine. Drain peanuts on paper towels, and add a little more garlic salt, if desired. Cool completely before serving. You may store these in a tightly covered container at room temperature. These are hot and flavorful; you may adjust the seasonings to your own taste. Enjoy!!! --Betty ☐