

Boiled Peanuts (?? ??)

Ingredients

- 1 cup raw peanuts
- 1 cup water
- 2 tbsp soy sauce
- 2 tbsp rice wine (mirin)
- 2 tbsp rice syrup or honey
- 1 tbsp sugar
- 1 tsp sesame seeds

Method

1. Boil peanuts for 5 minutes and then drain.
2. Return the peanuts to the saucepan along with 1 cup of water, soy sauce, mirin, sugar, and syrup.
3. Bring to the boil and then simmer 20-30 minutes until sauce has evaporated.
4. Sprinkle with sesame seeds to serve.

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