



From the Culinary Company Kitchen

...enhancing your joy of cooking.

Questions? We are here to help... www.CulinaryCompanyOnline.com 1-888-336-5381

Chili Roasted Peanuts with Dried Cherries

Yield: 1 lb

INGREDIENTS	AMOUNTS
Butter	1 wt oz
Roasted Peanuts	1 lb
Mild chili powder	1 Tbsp
Ground cumin	2 tsp
Ground black pepper	2 tsp
Salt	½ tsp
Dried Oregano	½ tsp
Cayenne	½ tsp
Dried Cherries	8 wt oz

Process

1. Melt the butter in a small saucepan and coat the peanuts with the melted butter.
2. Mix together the chili powder, cumin, pepper, salt, oregano, and cayenne.
3. Place the peanuts on a large sheet pan and lightly toast in a 300° oven for 10 minutes, shaking the pan occasionally.
4. Transfer the peanuts to a large bowl and coat with the dry ingredients.
5. Mix in the cherries until uniformly blended.
6. Serve immediately or store in an airtight container for up to 2 weeks