



More Saving. Better Living

Masala Peanuts

Crunchy savory snack that you won't be able to stop munching on!

INGREDIENTS

2 cups peanuts (raw)
1 tsp. sooji/semolina (optional for extra crunchiness)
5-6 tbsp. channa/gram flour
1 tsp. salt (or to taste)
1 tsp. red chili powder (or to taste)
crushed fennel (optional for extra flavor)
2-3 tbsp. water
oil for frying

INSTRUCTIONS

Put the peanuts in a bowl, then add all the dry ingredients, toss together. Then add the water 1 tbsp. at a time and mix together using your hands or a spoon until all the peanuts are evenly coated. If you need more water or gram flour, keep adding, but a little at a time.

Heat oil, then turn the heat to low, add the peanuts and fry until crisp. Drain and let cool completely, then store in an airtight container. Enjoy your crispy crunchy peanuts!

TIP: Try and separate the peanuts with your fingertips before adding them to the oil so they don't clump up in bunches. When testing for done-ness, try a peanut once it's cooled. If you try it whilst still hot/warm, it will appear to be raw, but it normally continues 'cooking' even after it has left the oil.