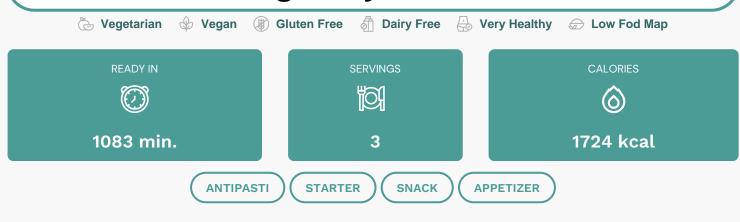


Sina's Georgia-Style Boiled Peanuts



Ingredients

2 pounds peanuts	raw
0.8 cup salt	
12 cups water	

Equipment

ziploc bags
microwave
slow cooker

Directions Combine all ingredient

Combine all ingredients in a 5- or 6-quart slow cooker. Cover and cook on HIGH 18 hours or
until peanuts are soft.

Drain peanuts before serving or storing. Store in zip-top plastic bags in refrigerator up to 2 weeks.

Add 1 (3-ounce) package boil-in-bag shrimp and crab boil and 1/3 to 1/2 cup hot sauce (we tested with Frank's) to slow cooker before cooking.

Freeze It!: Freeze these peanuts in zip-top freezer bags up to 2 months. Reheat them in the microwave before serving.

Nutrition Facts

PROTEIN 17.03% 📕 FAT 72.67% 📙 CARBS 10.3%

Properties

Glycemic Index:4.75, Glycemic Load:2.72, Inflammation Score:-10, Nutrition Score:51.013478071793%

Nutrients (% of daily need)

Calories: 1723.65kcal (86.18%), Fat: 149.99g (230.75%), Saturated Fat: 23.11g (144.43%), Carbohydrates: 47.84g (15.95%), Net Carbohydrates: 19.11g (6.95%), Sugar: Og (0%), Cholesterol: Omg (0%), Sodium: 28407.19mg (1235.09%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 79.08g (158.15%), Manganese: 8.06mg (402.81%), Vitamin B3: 48.16mg (240.78%), Folate: 725.75µg (181.44%), Copper: 2.89mg (144.74%), Magnesium: 578.7mg (144.67%), Vitamin B1: 2.04mg (136.08%), Phosphorus: 1173.29mg (117.33%), Fiber: 28.73g (114.91%), Iron: 12.06mg (67.03%), Potassium: 2255.66mg (64.45%), Vitamin B5: 5.35mg (53.49%), Vitamin B6: 1.05mg (52.62%), Zinc: 6.58mg (43.86%), Calcium: 366.45mg (36.64%), Selenium: 21.85µg (31.21%), Vitamin B2: 0.41mg (24.01%)