

Spicy Lime Leaf Beer Nuts



Ingredients:

- 1 cup Peanut oil
- 10 large Kaffir lime leaves
- 8 small dried red Chiles
- 6 cups raw Peanuts (2 lbs)
- 1 tbsp kosher Salt
- 4 large Garlic gloves, minced

THIS RECIPE CAN BE DONE IN TWO BATCHES: First time no chilies, second with.

Preparation:

- In a very large skillet, heat peanut oil.
 - Line two plates with paper towels.
 - Add lime leaves and chilies (in second batch), fry over moderate heat until leaves are crisp and chilies are deep red about 1 min.
 - Transfer to a plate with paper towels to drain.
 - Line large baking sheet with paper towels.
 - Add peanuts to skillet and stir fry over moderate heat until golden brown about 10 minutes.
 - Transfer to drain then put in a bowl and toss with salt.
 - Add garlic to skillet and fry over moderate heat until golden, about 2 min.
 - Transfer garlic to plate with lime leaves and chilies.
- Using your hands finely crush lime leaves and chilies over peanuts.
Serve warm.