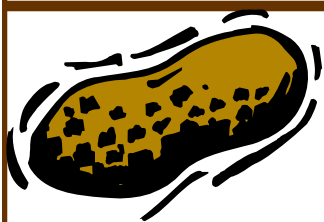


Cooking and Preserving Peanuts



ROASTING PEANUTS IN THE SHELL

Place peanuts one or two layers deep in shallow baking pan.

Roast at 350° F. for 25 to 30 minutes stirring occasionally. Shell and sample a peanut several times during the last few minutes of cooking time to assure the peanuts are roasted to the desired doneness.

NOTE - Peanuts will continue to cook as they cool. Remove from heat before completely done.

ROASTING SHELLED PEANUTS

Place raw shelled peanuts one layer deep in shallow baking pan. Roast 350° F. for 15 to 20 minutes until golden brown. Stir occasionally for even roasting. Garnish with melted butter, then salt to taste.

MICROWAVE ROASTING

Spread shelled peanuts in flat dish. Dot with margarine or drizzle with oil. Microwave on high stirring every 2 minutes for 10-12 minutes to desired doneness. Salt to taste.

FRENCH FRYING PEANUTS

Using a good vegetable oil, preferably peanut oil, cook raw, blanched* or red skin peanuts in deep oil with wire basket or shallow oil with no basket. Oil must be deep enough to cover peanuts. Heat oil to 360°F, add peanuts. Stir occasionally to assure even cooking. When peanuts begin to brown, remove from oil as they will continue

to brown while cooling. Drain peanuts, then spread on brown paper for further draining. Salt immediately according to taste.

* To Blanch - boil 3 minutes, drain.

BOILING GREEN FRESHLY HARVESTED IN-SHELL PEANUTS

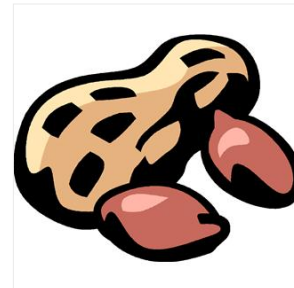
Wash in-shell peanuts thoroughly in cool water. Place the peanuts in a suitable saucepan and cover with brine (10 ounces of salt to one gallon of water). Boil covered for 45 minutes or until the kernels are tender. Taste test for preferred saltiness. Allow peanuts to sit in brine to increase saltiness; drain as soon as desired degree of saltiness is achieved. The peanuts are ready for shelling and eating immediately, or they can be held in the refrigerator for as long as five days.

BOILED PEANUTS - USING DRIED, RAW, SHELLED PEANUTS

Put 1 pound of raw, shelled peanuts in a 3-quart crock-pot. Fill pot with water. Allow peanuts to soak 8 hours or overnight. Peanuts will absorb a lot of the water making it

necessary to add water to keep the pot filled. Add salt to taste*. Cook peanuts on low for 8 hours and then on high for 1½ hours or medium for 4½ hours. Drain.

*Try 4 to 5 tablespoons of salt; taste toward end of cooking time. Add more salt if taste dictates and allow to cook for about 1 hour more.



Compiled from: University of Florida/IFAS EDIS, University of Georgia So Easy to Preserve and Georgia Peanut Growers Association.
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Hillsborough County Extension is a cooperative service of Hillsborough County Board of County Commissioners and the University of Florida.

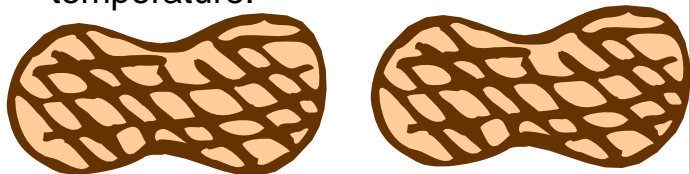
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CANNING GREEN PEANUTS IN THE SHELL

1. Select fully mature green peanuts, thoroughly cleaned and washed. A mild detergent may be used for washing. Rinse peanuts well in clear water.
2. Soak in fresh water for 1 hour. Drain and repeat twice more, so that peanuts are soaked for a total of 3 hours.
3. Parboil peanuts in fresh water for 10 minutes. Drain.
4. Wash standard canning jars in hot soapy water. Rinse in hot water. Pre-warm jars in hot water or hot dishwasher. Leave the jars in hot water until ready to fill with peanuts. Prepare canning jar lids according to manufacturer's instructions.
5. Prepare brine of 1 cup salt per gallon of water. Bring to boil.
6. Pack peanuts into preheated jars to within one-half inch of the top and fill with boiling brine.
7. Immediately place lids and tighten finger tight. Place in a pressure canner, with the jars on a rack and 2 inches of water in the canner.
8. Follow standard pressure processing procedures, including venting the canner for 10 minutes before pressurizing.
9. Process at 10 pounds pressure, pints for 45 minutes, quarts for 50 minutes.
10. When processing is complete remove canner from the heat. Allow pressure to drop naturally to zero. Wait 2 minutes.
11. Open petcock or vent to allow all steam to escape. Allow jars to sit in canner for 10 minutes. Open canner carefully. Set the jars on rack to cool.
12. Next day, remove the screw band. Check to see if jars are sealed. Label and store in a dark, dry, cool place.

FREEZING GREEN PEANUTS IN THE SHELL

1. Select fully mature peanuts, thoroughly cleaned and washed. A mild detergent may be used for washing. Rinse the peanuts well in clear water.
2. Blanch peanuts in boiling water for 10 minutes.
3. Remove peanuts in a wire basket or colander, drain and cool.
4. Package the drained peanuts in moisture-vapor proof freezer containers. Label with name of product and date.
5. Place in the freezer a few packages at a time to quick freeze.
6. Keep peanuts stored at 0°F or lower temperature.



FREEZING BOILED PEANUTS IN THE SHELL

1. Select fully mature peanuts, thoroughly cleaned and washed. A mild detergent may be used for washing. Rinse the peanuts well in clear water.
2. Prepare brine solution of 8 ounces salt per gallon of water. Bring this solution to a boil. Add the peanuts, cover the pot and boil for 45 minutes or until peanuts are tender.
3. Lift peanuts out of brine and cool.
4. Package the cooled peanuts in moisture-vapor proof freezer containers. Label with name of product and date.
5. Place in the freezer a few packages at a time to quick freeze.
6. Keep peanuts frozen at 0°F or lower temperature.