

Spiced Peanuts

8 oz (225 g) roasted peanuts (not dry roasted)
2 Tbs (30 ml) peanut oil
1 Tbs (15 ml) finely chopped fresh ginger
1 Tbs (15 ml) finely chopped garlic
1/2 tsp (2 ml) ground coriander seed
1/4 tsp (1 ml) cayenne pepper, or to taste (optional)
Salt to taste

Combine all the ingredients in a non-stick skillet over moderate heat and fry, stirring and shaking the skillet frequently, until the peanuts are fragrant and lightly toasted, about 5 minutes. Cool to room temperature and store in an airtight container. Makes about 1 cup (250 ml).

Bon appetit from the Chef at World Wide Recipes