**Carol’s Crockpot Boiled Peanuts**

Still trying to hold onto summer with this fun snack! We’re making boiled peanuts this week, but instead of being a watch pot that never boils, we’re making this one in the crockpot!

Ellis gives this weird face whenever you mention boiled peanuts…he didn’t grow up in the South. Tyler loves them. I remember going to baseball games at FSU in Tallahassee and buying them to enjoy in the stands while watching the game. I’ve been in love with this one ever since.

Remember, you need raw, green peanuts to make boiled peanuts…you can’t just use regular peanuts. I usually find a two pound bag in the vegetable area at the grocery store. I also just found them at the Farmers Market this weekend. Also, throw in as much flavor as you can…chunks of jalapeños and pickles along with adding their juice makes a great base for boiled peanuts. The vegetables actually soak up the salt.

Let’s get cooking…

**Ingredients:**

* 2 lbs Raw, Green Peanuts
* 1/3 or 1/2 Cup of Salt
* 10 Cups of Water

**Optional:**

* Red Pepper Flakes
* Chunks of Jalapeños
* Chunks of Dill Pickles and the Juice
* 1/4 Cup Favorite Bbq Rub (If it’s a salt rub, be sure to only add in 1/3 cup of salt to ingredient list above.)

**How to Make:**

* Dump all the ingredients into your crockpot and mix together.
* Cook on low for 24 hours.
* Serve hot and enjoy!

Ellis and Tyler would love to see your boiled peanut adventures…share your pictures on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!

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Originally posted on [Carolbake.com](http://carolbake.com/)