

Chile Nuts

Warren & Jan Witte

2 C salted, skinless peanuts

2 T ground red chile (pure)

1 t onion powder

½ t garlic powder

Vegetable oil, as necessary

Preheat oven to 250 F. Place nuts in a large baking dish or pan with sides. Sprinkle peanuts with the spice mixture and stir to get mixture on nuts. If seasoning will not stick, drizzle nuts with a few drops of oil. Heat in the oven for 15 minutes. Using a spatula, turn the nuts over and bake for another 5 minutes. Eat them hot out of the oven or cool them down to eat later.

TIPS: For the pure ground chile powder you can mix and match for the flavor that you like. I use 1 T of New Mex Hot and 1 T of DeArbol.