

## *Spicy*

# Crawfish Boiled Peanuts

### INGREDIENTS

- 1 Gallon + 2 cups water (more as needed)
- 2 lbs. Raw peanuts in shell
- 4 tbsp. Crawfish Boil Seasoning
- 2 tbsp. Liquid Crawfish Boil
- 1 tbsp. Salt
- 1 tsp. Crushed Red Pepper
- 8 Cloves garlic, peeled

### INSTRUCTIONS

- Rinse peanuts under cool water, removing any dirt.
- Bring all ingredients to a boil in a large stockpot.
- After you reach a rolling boil, reduce to a medium/high heat and simmer with the lid vented, stirring occasionally.
- Add more water as needed, so that the peanuts are covered.
- Boil for 3½ - 4 hours.
- Turn off heat and cover for 20 minutes before serving.