

Recipe

Masala Peanuts

By

Bhaktin Sushma



Ingredients

- Raw groundnuts - 1 cup
- Besan - 2tbsp
- Rice flour - 2 tsp
- Red chili powder - 1 tsp
- Salt - as required
- Oil - 4-5 tsp

Preparation

1. Smear water on groundnuts and make it completely wet.
2. Mix together besan, rice flour, chili powder, and salt.
3. Sprinkle mixture over the wet groundnuts and shake the vessel very well for them to get a uniform coating.
4. Heat the oil in a shallow micro vessel for 4 minutes.
5. Carefully transfer the coated groundnuts to the vessel.
6. Microwave on High heat for 4 minutes.
7. With the help of a fork, try to separate the peanuts (while still hot), if they are sticking to each other
8. Allow to stand for 5 minutes.
9. Take 2, 3 absorbent tissues for the oil to be absorbed completely.

Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare