

# Our State eats

Published in the April 2016 issue of Our State

## Smoked Honey-Roasted Peanuts

Yield: 8 (2-ounce) servings.

- 1½ teaspoons chipotle chili pepper
- ¼ teaspoon chili powder
- ¼ teaspoon smoked paprika
- ¼ teaspoon garlic powder
- 2 tablespoons unsalted butter
- ¼ cup honey
- 2 tablespoons light brown sugar
- 1 teaspoon kosher salt
- 1 pound skinless raw peanuts

Preheat oven to 325°. Stir together the chipotle chili pepper, chili powder, paprika, and garlic powder in a small bowl; set aside.

Stir together the butter, honey, sugar, and salt in a large saucepan over medium heat until the butter has melted, and the mixture is bubbly. Stir in the peanuts until well coated, then pour out into a 9×13-inch baking dish.

Bake in a preheated oven until the nuts are golden brown (about 20 minutes). Stir the mixture after 10 minutes to ensure even cooking. Once done, scrape the peanuts into a large metal bowl, and sprinkle with the spice mixture. Toss the peanuts to evenly coat with the spice mixture. Allow the peanuts to cool to room temperature, tossing every few minutes so the nuts do not stick together.



Subscribe to the Our State Eats newsletter and get recipes weekly.

[Go to ourstate.com/os-newsletters](http://ourstate.com/os-newsletters)