

Our State eats

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Cheerwine Boiled Peanuts

Yields: 2 cups.

- 4 cups raw (unroasted) peanuts, in the shell**
- 1 3 x 5-inch sheet kombu (dried seaweed)**
- 2 tablespoons kosher salt**
- 2 whole star anise**
- 2 cups Cheerwine or other cherry soda**
- 1 teaspoon mirin**
- 1 teaspoon white soy sauce**
- 2 dashes Tabasco**

In a saucepot, combine the peanuts, kombu, kosher salt, and star anise; cover with water. Bring to a gentle boil and cook for 2 to 3 hours, adding more water as necessary to keep the peanuts covered.

Strain and shell the peanuts. (Discard the kombu and star anise.) You should be left with about 2 cups of peanuts.

In a clean medium saucepot, combine the shelled peanuts with the Cheerwine, mirin, white soy sauce, and Tabasco. Bring to a boil, then reduce to a simmer and cook for 30 to 40 minutes, stirring often, until the liquid has reduced to about 2 tablespoons.

Lay the peanuts on a parchment-lined sheet tray and let cool.

Store in an airtight container for up to 2 weeks.



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