

Imperial Peanuts – as instructed by Gloria Wai

1/2 c. whole fennel seeds
5 to 6 whole star anise
6 to 7 large cloves garlic, skin on and crushed
About 2" piece rock candy
6 to 7 teaspoons salt (to taste)
32 oz. cold water
Cheesecloth or tea ball/bag for loose tea
5#-6# raw peanuts, shelled but skin on

Place fennel seeds and star anise in a square of cheesecloth or in tea ball/bag; don't make too tight so fennel seeds can expand, but close securely. Place spice bag, garlic, rock candy and salt in large pot; add water and bring to a boil. Simmer 30 minutes. Adjust salt and sugar to taste. Add all the peanuts to the brine. Cover and cook over medium heat for 3 minutes. Stir occasionally; **DON'T LET PEANUTS SOAK.**

Remove peanuts from pot, place in single layer on disposable white dinner-sized paper plates. Place plate in cold microwave and cook 3 minutes at high heat, stir. Cook another 1½ minutes, stir. Cook 30 seconds more and stir. When done, the peanuts should be dry.

If microwave is hot from use, cook 2 minutes/1 minute/30 seconds intervals. The nuts are **EASY TO BURN**; watch time carefully.

Spread nuts in single or double layer on large baking sheet; bake 4 hours at 200°F., stirring periodically. Let cool completely before packing for storage.

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