



Cacahuates Oaxaqueños con Chile y Ajo

(Oaxacan style peanuts with chilis and garlic)

Ingredients

- 2 cups Spanish peanuts (the kind with the skins on)
- 6 large cloves of peeled garlic, cut into about 8 pieces
- 1 tsp olive oil
- ½ tsp fine sea salt to sprinkle at the end unless the peanuts are salted
- ⅛ tsp cayenne sprinkled on top once they come out of the oven
- 1 lime, cut into three wedges

Instructions

Preheat the oven or toaster oven to 300 degrees.

In a small bowl stir together peanuts, oil and garlic slivers until everything is coated. It's not very much oil, but it's enough. Put this peanut mix into a foil or parchment-lined cookie sheet (I do this in my toaster oven). Bake for 20 minutes. The room should smell of garlic and roasted peanuts. Remove to a bowl, let the peanuts cool slightly so they can be handled and serve, topping the nuts with salt (unless they are already salted) and cayenne. Have lime wedges for your eaters to squeeze on top of the peanuts before eating them.

Repeat often... These are addictive! And stay tuned for more stories about my time in Oaxaca