

Slow Cooker - Georgia Boiled Peanuts by Lynn's Recipes



Lynn demonstrates how to make a Southern favorite in the slow cooker -- Georgia Boiled Peanuts. You can either make these plain or you can spice them up and make them Cajun. Either way is great and would be perfect to take to a tailgate during football season or to just have out for guests at a party.

Ingredients:

- 2 pounds of raw peanuts, in the shell
- $\frac{3}{4}$ - 1 cup salt
- 12 cups water

If you want to make them Cajun, add 1 (3 ounce) package boil-in-bag shrimp and crab boil, (found in the seafood section of the grocery store), and $\frac{1}{3}$ to $\frac{1}{2}$ cup of hot sauce, such as Frank's.

Place all of the ingredients in the Slow Cooker and cook on high for 18 hours or until the peanuts are soft.

Drain peanuts before serving or storing. Store in zip lock bags in refrigerator for up to 2 weeks or freeze up to 2 months. Reheat in the microwave before serving.

Slow Cooker size is 5 or 6 quart.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

Slow Cooker - Georgia Boiled Peanuts by Lynn's Recipes

[YouTube](#)
[Twitter](#)
[Facebook](#)
[Instagram](#)

Lynn's Recipes: September 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)