



BITE ME THE SHOW ABOUT EDIBLES

Honey Roasted Peanuts

Recipe adapted from Kristina Razon

Ingredients:

- 1 pounds raw blanched peanuts (3 cups, 450g)
- 2 tablespoons plus ¼ cup (75g) sugar, divided
- 1 ½ teaspoon kosher salt, divided; for table salt use half as much by volume or the same weight
- ¼ cup (80g) infused honey or a ratio of infused:regular
- 2 tablespoons (24g) potato starch
- 1 tablespoon (15ml) vegetable oil
- 1 tablespoon (15ml) unsalted butter
- 1 tsp (5ml) vanilla extract

Instructions:

- Adjust oven rack to middle position and preheat oven to 350F (177C). Spread peanuts evenly on rimmed baking sheet and bake until lightly toasted and fragrant about 12 minutes.
- Remove from oven and set aside. Decrease oven temperature to 300F (148C).
- Meanwhile, stir together 2 tablespoons sugar and ½ teaspoon salt in a small bowl and set aside. Grease a rimmed baking sheet with cooking spray and set aside.
- In a medium saucepan or saucier, combine honey, potato starch, oil, butter and vanilla extract, as well as the remaining ¼ cup sugar and 1 teaspoon salt.
- Cook over medium heat, stirring constantly with a sturdy heat-resistant spatula, until dry ingredients have dissolved and mixture is smooth, about 2 minutes.





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Instructions:

- Off-heat, add peanuts and stir to combine until peanuts are thoroughly coated in honey mixture.
- Transfer honey-coated peanuts to prepared baking sheet spreading them into an even layer. Bake peanuts until golden brown and toasted about 25 minutes.
- Immediately transfer peanuts to a large bowl and let cool completely, stirring and scraping every few minutes with a sturdy spatula or spoon to prevent the nuts from sticking to the bowl and to each other, about 30 minutes. Peanuts will be sticky at first but will harden as they cool.
- Once cool, break up any remaining clumps. Add sugar-salt mixture and toss to coat. Enjoy!

