Sweet And Spicy Coated Peanuts

Ingredients:

2 cups raw peanuts

1.5 cups all-purpose flour

2 eggs

½ teaspoon baking powder

¾ cup sugar

1.5 tablespoon pepper e.g. Cayenne

1.5 teaspoon ground black pepper

¾ teaspoon nutmeg

1 teaspoon salt

Oil for deep frying

1. Parboil the groundnuts for 5 minutes. Strain them out and spread them over a baking tray to dry.
2. Whisk together flour, sugar, powdered pepper, black pepper, baking powder, nutmeg and salt in a bowl.
3. Beat the eggs and set aside. On the same try with groundnuts, pour beaten eggs over peanuts and make sure each is well coated.
4. Pour half the flour over the egg coated mixture and mix thoroughly (with your hands). Separate any that might have stuck together.
5. Spread peanuts on the tray and pour remaining flour to coat. Let the groundnuts rest for 8-10 minutes.
6. Fry in medium hot oil until golden brown and drain.
7. Serve immediately or store in airtight container for up to 7 days.