

Oaxacan Peanuts



PIBO co-founder Graeme Gibson kept a recipe notebook, jotting down recipes from friends, from his travels, and from his own experiments. Page 91 is a recipe for these startling, spicy peanuts. Each spring on the way to Pelee Island he'd stop at Picard's Peanuts, at the corner of Highway 3 and 4, which marked that heavenly moment of leaving the rush of the 401 for the two-lane road that led west through tranquil farmland. Picard's Peanuts have been grown in Ontario since 1979—the tastiest peanuts you'll find outside of Mexico, where Graeme picked up this recipe. He doesn't specify the type of chile in this recipe, but one likes to think that the author of the *Bedside Book of Birds* was using the exquisitely piquant bird's-eye chile.

INGREDIENTS

- 20 small dried red chiles, about an inch long
- 4 cloves garlic, minced or pressed
- 2 TBSP olive oil
- 2 LBS salted peanuts
- 1 TSP coarse salt
- 1 TSP chile powder

METHOD

Heat chiles, garlic, and olive oil in a heavy pan (or wok). Stir so as not to scorch chiles.

Mix in peanuts and stir over medium heat until lightly brown.

Remove from heat and sprinkle with coarse salt and chile powder. Mix well. Cool and store in a covered jar at least 2 days.

