

How to Store Raw Peanuts

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Unshelled peanuts have a longer storage life than shelled peanuts.

A supply of raw, or green, peanuts allows you to roast or use them any way you please. Raw peanuts contain a lot of moisture, which causes them to go rancid more quickly than roasted, dried or boiled peanuts. Cold storage can prolong their shelf life indefinitely when they are prepared correctly. The raw peanuts do require blanching, or brief boiling, to prepare them for long-term storage. Blanching slows the enzyme processes that cause them to spoil quickly.

Items you will need

- Pot
- Colander
- Storage container

Directions:

1. Wash the outer peanut shell in warm, soapy water to remove any dirt on the shells. Rinse in clear water.
2. Bring a pot of water to a full boil. Boil the peanuts, in their shells, for 10 minutes.
3. Drain the peanuts in a colander. Allow the peanuts to drain completely until they are cool to the touch.
4. Package the peanuts in an airtight, freezer-safe container or bag. Label the bag with the date.
5. Store the peanuts in a zero-degree Fahrenheit freezer for up to five years or more. For short-term storage, refrigerate them for up to nine months.

Tip

- If you prefer shelled peanuts, shell them and then boil them for only three minutes. Shelled peanuts retain their quality for only three months if refrigerated, but you can still freeze them for long-term storage.