



UNIVERSITY OF
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FCS 8555

EXTENSION

Institute of Food and Agricultural Sciences

Freezing Peanuts¹

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Freezing Green Peanuts (in the shell)

Select fully mature peanuts; thoroughly clean and wash. A mild detergent may be used for washing. Rinse the peanuts in clear water. Water blanch peanuts in boiling water 10 minutes. Drain and cool. Package in freezer containers. Seal and freeze.

Freezing Boiled Peanuts (in the shell)

Select fully mature green peanuts; thoroughly clean and wash. Rinse the peanuts in clear water.

Prepare a brine solution of 1 cup salt per gallon of water. Bring this solution to a boil. Add the peanuts, cover the vessel and boil for 45 minutes or until kernels are tender. Drain and cool. Package in freezer containers. Seal and freeze. To serve, simply thaw the peanuts.

NOTE: Green peanuts may be partially cooked prior to freezing by boiling in brine for 30 minutes. Both the peanuts and brine should be cooled. Package in moisture-vapor resistant containers and cover with cooled brine solution, leaving ½-inch head space for expansion. Seal and freeze.

When ready to serve, remove the peanuts from the freezer, partially thaw and boil in brine for 15 minutes or until the kernels are tender.

Freezing Raw Peanuts (shelled or unshelled)

Package peanuts in freezer containers. Seal and freeze.

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