

MEN'S JOURNAL

7 Great Baseball Snacks to Make at Home



Courtesy Chef Bill Sauer from The Duck Dive

Candied Peanuts

Peanuts are a ballpark classic. Here's how Chef Bill Sauer from The Duck Dive in San Diego gives them a sweet-and-salty candied upgrade.

Ingredients

- 2 cups raw peanuts
- 1 cup granulated sugar
- 1/3 cup water
- 1 tsp smoked sea salt

Directions

1. Heat the peanuts, sugar, and water in a cast iron skillet or heavy bottom pan. Cook over medium heat stirring constantly to coat all the peanuts.
2. When the peanuts become dry and caramel in color, remove them and place them on a baking pan to cool. Sprinkle with smoked sea salt.