Indian Peanut Jagerry (Chilli)

(By: Karthikeya Bheesetti – Mrs. Lee)

Ingredients:

peanuts -2 cups

jaggery-2 cups

ghee -2 tsp

water -2-4 tbsp

Method:

1)Roast peanuts until light brown. Set aside and cool it down completely. Now peel off outer layer.

2)Mix jaggery syrup until it has a stringy consistency and then add roasted peanuts to the jaggery syrup and mix well.

3)Now apply ghee to butter paper and spread this peanut mixture.

4)Cool completely and cut into pieces. Enjoy!

