



What are Boiled Peanuts?

In a nutshell, boiled peanuts are un-roasted, raw, green or dried peanuts boiled in seasoned water for many hours. It also has been classified as being a part of the bean family.

Once boiled, the un-roasted peanut changes to softened like texture, almost like a hard shell taco would change into a soft shell taco. Since a great portion of salt and seasonings are used in the cooking process, the end result of the boiled peanut, has a pleasant salty taste to it. Not too salty but spread out. The flavor is like that of a fresh legume.

How Do you Eat Them?

The answer is debatable. The Huffington Post gives an excellent shell opener to this question.

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" Like all great American regional foods, there are even different ways to eat them. Some people crack the soggy shells open with their hands. Some people pop the whole peanut in their mouth, crack it open, extract the nut and spit out the shell. Some with intrepid digestive tracts even eat the whole thing, shell and all." (Huffington Post, 2014)

What are the Benefits of Eating Boiled Peanuts?

If you are curious to know about the many health benefits offered through eating boiled peanuts, click on the link below to learn more.

<https://www.livestrong.com/article/512380-what-are-the-benefits-of-eating-boiled-peanuts/>

Are your Boiled Peanuts Extremely Salty?

Compared to most, the answer is no. Salt is used in each flavor; however, unless requested, I tend to sway away from very salty peanuts.

Are your Boiled Peanuts Mushy or Extremely soft?

Compared to most, I would not classify my nuts as extremely mushy or soft. I cater to my audience. What this means is, knowing where you are in the world. Since most people out west are accustomed to roasted peanuts, I tend to make them close to a roasted texture, while also giving the traditional southern texture of a boiled peanut as well.

This is definitely one aspect that sets South 2 West Boiled Peanuts nuts aside from most boiled peanuts out there. The nice thing is, if a person wants their boiled peanuts more softer, they can always boil them longer, when they receive their order to match their comfort level.

How Long Can the Peanuts Last Vacuumed Sealed and Placed in the freezer?

The Peanuts can last over a year if properly vacuumed sealed in the freezer. They can last close to 90 days when placed in the refrigerator. (These times frames vary based on peanut flavor in question)

Where Do You Get Your Nuts From?

South 2 West Boiled Peanut's Kosher Certified Nuts raw nuts come from a farm out of Georgia. As stated before, these nuts are NON-GMO, Vegan Friendly, Gluten Free, No Preservatives Added.

Where are the cooked peanuts stored?

South 2 West Boiled Peanuts stores peanuts in a secure freezer. Nothing else is allowed in the freezer. South 2 West Boiled Peanuts takes pride in making sure peanuts

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are cooked, stored and shipped safely.



Greetings,

Thank you so much for touring the site and if you have any further questions or concerns, please reach out to me. I'm only one phone call, text or email away. I'll be more than happy to answer anything you have a question for. Stay safe out there and I look forward to doing business with you soon.

Kind Regards,

-Shelton

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