

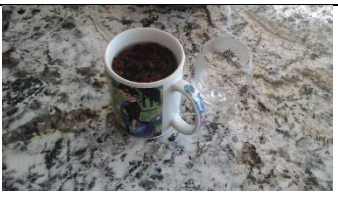






五香花生

<p>花生 500g,五香 , 桂皮 16g, 盐 30g , 水一杯</p>	 A photograph showing the ingredients for the recipe: a large white bowl filled with peanuts, a small white bowl with dark spices, and a small white bowl with salt. A white mug is also visible in the background.
<p>水中放进五香 , 桂皮 , 微波炉三分钟</p>	 A photograph of a white mug filled with water and spices, including cinnamon sticks and other aromatic ingredients, sitting on a marble countertop.
<p>加入盐</p>	 A photograph of the same white mug from the previous step, now with a small amount of salt added to the water and spices.
<p>倒入花生 , 浸泡 30 秒 (数 20 下) 不要超过一分钟</p>	 A photograph of a white bowl containing peanuts and the spiced water mixture, ready for soaking.
<p>沥水 , 放入盘中</p>	 A photograph of a white colander or strainer filled with peanuts, being drained of the liquid in a kitchen sink.
<p>微波炉 : 2 分钟 x2 ; 1 分半 x 1 ; 1 分钟 x 5 ; 半分钟 x 7 ; 20 秒 x 2 , 每个间隔都要从微波炉中拿出来翻拌一下</p>	 A photograph of a microwave oven with its door open, showing the peanuts inside being cooked.
<p>倒入铁盘冷却 , 冷却后脆了就可以吃了。时间上每个微波炉强度不一 , 仅供参考</p>	 A photograph of a black iron pan filled with the finished, roasted peanuts, cooling on a marble countertop.