

GARBANZO NUTS

**This recipe makes 2 different flavors.*

1 lb dry garbanzos, soaked, overnight	1 t chili powder
2 t salt plus salt to taste	1 t onion salt
4 oz (1 stick) unsalted butter	½ t garlic salt
4 cloves garlic, crushed	1 t powdered ginger
½ t dry mustard	1 T soy sauce

Drain the garbanzos, place them in a med saucepan with cold water to cover and bring to boil over high heat. Lower the heat and simmer the beans until just tender, 1 to 1 ½ hrs. Salt the beans lightly after 1 hour of cooking. Do not allow the garbs to become mushy. Drain the beans.

Over moderate heat, melt half the butter in each of 2 skillets. Add 2 garlic cloves to each skillet and sauté until the garlic is golden brown. Remove the garlic and add half the garbanzos to each skillet. Reduce the heat and sauté the beans very slowly, turning and stirring them often, until they begin to sizzle and become dark golden brown. When the garbanzos are crunchy on the outside and tender on the inside, they are done.

In a small bowl, mix the mustard, chili powder, 2 T salt and onion salt. Sprinkle the mixture over 1 batch of garbanzos and toss lightly until thoroughly coated. In another bowl, mix the garlic salt, ginger and soy sauce and sprinkle over the second batch of garbanzos, tossing until the spice mixture and beans are well mixed. Turn each batch into a separate bowl and serve the garbanzos hot as soon as possible.

Makes 2-3 cups