

Salt and Serenity

Crispy Salt and Vinegar Chickpeas

Slightly adapted from the October 2008 issue of Food and Wine Magazine.

2 15-ounce cans of chickpeas, drained and rinsed
2 cups white distilled vinegar
2 tablespoons canola oil
1 tablespoon kosher salt
1 teaspoon black pepper

Combine chickpeas and vinegar in small sauce pan over high heat and bring to a boil. Remove the pan from the heat, cover, and let sit for 30 minutes. Drain chickpeas. Line a baking sheet with several layers of paper towels and dry chickpeas well. If you have time, leave the chickpeas on the counter for 30 minutes, to air dry.

Preheat oven to 400°. Toss the chickpeas with oil, salt, and pepper. Spread on a large baking sheet and bake for 45 minutes, or until golden brown and crunchy.

Note: The chickpeas can be roasted up to 1 day ahead. Cool completely and store in an air-tight container. Can be served at room temperature or briefly reheated, about 5 minutes at 400°.