



Homemade Peanut Butter



2 c Spanish roasted peanuts* (shelled and skinned)

1 † kosher salt

1½ † honey

1½ T peanut oil

Place peanuts, salt and honey in food processor. Process for 1 minute. Scrape down sides of bowl. Process again, slowly adding oil until fully incorporated. If you like chunky peanut butter, process until, well, chunky. If you like smooth peanut butter, process until smooth. (That might just be the most obvious sentence written in the history of the world. Haha!) Store in airtight container and keep in refrigerator for up to 2 months.

*Spanish peanuts have a higher oil content and make better peanut butter but any roasted peanuts will work