Peanut Butter

Source **Yield** 2 Cups

Equipment

Food Processor

Rubber spatula

Ingredients / Method

		15	Dry Ounces	Roasted peanuts	1. Process in food processor until it forms a smooth ball; approximately 2 minutes. 2. Scrape down sides of the bowl.
		1	Teaspoon	Kosher salt	
		1	Teaspoon	Honey	
		1 ½	Teaspoon	Peanut oil	3. Continue processing while slowly drizzling in the oil to form an emulsion. 4. Continue to process until smooth; approximately 2 minutes.

Figure 1: Ball formed during step 1.

Figure 2: Smooth butter at the end of step 4.