

Spicy Homemade Peanut Butter

Makes about 4 ounces

1 cup unsalted roasted peanuts
1-2 tablespoons peanut oil
1 spicy pepper (such as jalapeno or hotter), stemmed and seeded
½ teaspoon salt



Pulse the peanuts in a food processor until it becomes a smooth paste. Add oil, one tablespoon at a time, to make the paste smoother to your liking. Add half the pepper and the salt and pulse until well mixed. Taste, and add the second half of the pepper if you want it spicier. Pulse again until smooth.

Pour into a clean container with a tight-fitting lid and keep refrigerated.