

Homemade Honey Roasted Peanut Butter

Ingredients:

- 2 cups dry roasted peanuts
- 1/4 cup honey
- Salt to taste
- Peanut oil or another oil of your choice (optional, I prefer not to use any oil)

Directions:

In a 350 degree oven, roast your peanuts for about 20 minutes, stirring halfway through. You want to develop some color on the nuts but definitely don't want to let them get too dark, also keep in mind they will continue to cook a bit after they've been removed from the oven. Let cool for about 5 minutes before adding them to your food processor. Start by blending just the nuts by themselves, the whole process can take anywhere from 7 -20 minutes depending on your processor, the type of nuts (almonds usually take much longer) etc. They will go through a couple of stages, first you'll see ground nuts that appear fairly dry, continue processing and they will turn into a very thick paste, as you continue blending, this will eventually loosen up and become quite liquidy. I like to add my additional ingredients after it has just started to liquefy but is not yet to the consistency I like. The final consistency is a personal preference, stop when it's perfect for you. Some people prefer thick, others prefer it to flow from their spoon.