Homemade Peanut Butter

Description

For the freshest peanut butter possible, try homemade peanut butter. You probably don't realize how easy it is to make. And if you go through a lot of peanut butter, making your own at home might save you some money too.

Summary

Yield: 8
Prep Time: 15 minutes
Category: Spreads
Cuisine: American

Ingredients

- 1 1/2 cups unsalted roasted peanuts, shelled

Instructions

Shell the roasted peanuts, discard the shells. Rub the kernels to remove the skins, and discard the skins. We particularly love the Hoody's roasted peanuts if you can find them.

Place 1 1/2 cups of peanuts in a food processor. The Cuisinart 4-cup mini-prep plus processor is perfect for this job. Pulse 10 to 15 times to on chop. This gets the peanuts down to very small chopped pieces.

Process on grind for about 30 seconds. You should begin to see the beginnings of a paste mixture as the oil start to emerge. Scrape down the bowl with a plastic scraper if necessary. Process on grind for another 60 seconds or more to produce a smooth, peanut butter mixture.