Homemade Peanut Butter

Ingredients:
    1½ c. Unsalted or salted roasted peanuts
    1 tbsp. peanut oil

For <u>smooth</u> peanut butter:
- Mix the peanuts with the peanut oil, and pour the mixture into the food processor.
- Process the mixture until it's very smooth.
- Store your smooth peanut butter in a sealed container in the fridge. It will be good for 2 weeks.

For <u>chunky</u> peanut butter:
- Take about ¼ cup out of your 1½ cups of peanuts and set them aside.
- Mix the rest of the peanuts with the oil, and pour the mixture into the food processor.
- Process the mixture until it's very smooth, then stir in the peanuts that you had set aside.
- Process a few seconds more to create the chunks in your chunky peanut butter.
- Store your chunky peanut butter in a sealed container in the fridge. It will be good for 2 weeks.