Homemade, Creamy Peanut Butter

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup peanuts
- 1 tablespoon of peanut oil or vegetable oil
- salt, to taste
- sugar, to taste

Instructions

Place 1/4 cup of peanuts in blender. Blend for a minute or two, until finely chopped and beginning to cream. Drizzle in the oil, and blend again until liquid and runny. Begin adding the remainder of the peanuts, and blend until almost, but not quite, the desired consistency. Personally, I love love love very creamy peanut butter, so I blended mine very thoroughly. If you want it more chunky, just blend it for a shorter period of time. At the end, season to taste, and then blend for another quick second to add the seasonings and to finish off the peanut butter to your desired finish! Remove peanut butter from blender, and store in the refrigerator.