

## **Homemade Nut Butter**

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**6 cups toasted unsalted nuts (peanuts, almonds, pecans, walnuts or a combination of any listed)**

**1/4 to 1/3 cup light-flavored olive oil**

**1 1/2 teaspoons salt**

In the bowl of a large food processor, cover and process the nuts about 2 minutes, scraping down the sides as needed, until the mixture resembles fine crumbs and becomes slightly pasty.

Add the oil and the salt.

Continue to process for 3 minutes more, scraping down the sides frequently, until creamy and smooth with only small lumps remaining. (Add more oil if necessary, to make spreadable.)

Transfer into a sealable container or clean glass jar with a lid and store in the refrigerator for up to two months.

Yield: 3 1/2 cups

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 3198mg Sodium. Exchanges: .