

Roasted Peanut Habanero Salsa

Spicy, nutty and addictive. This salsa is great with chips or veggies. I use fresh ground peanut butter and fresh juice.

- 1 cup roasted peanuts
- 1 2/3 cups peanut butter
- 6 cloves (2 Tbls) garlic cloves, minced
- 2/3 cup salsa
- ½ cup lime juice
- 2/3 cup orange juice
- 4 habaneros
- 2/3 cup chopped white onion
- 1 sm bunch cilantro, chopped
- 1 Tbls corn oil

1. In a small dry skillet over med high heat, roast the habaneros until they just begin to blacken.
2. Combine all ingredients, except oil, in blender and blend until smooth.
3. With blender running, add oil slowly.