



## **Cashew-Peanut Butter**

*Recipe courtesy of Nadia G*

### **Ingredients**

Peanut butter

- 1 cup unsalted, raw cashews
- 1 cup unsalted peanuts
- 1/2 teaspoon salt
- 3 tablespoons of canola oil
- 1 tablespoon of orange Juice
- 1 tablespoon of maple syrup

Recipe tools

- Food processor
- Saucepot

### **Directions:**

Making the peanut butter: pulse all ingredients in a food processor for 2 minutes. Add more oil if creamier consistency is desired.

## **Spicy Blackberry Jam**

Ingredients:

- 1 lb blackberries, quartered
- 1 Anaheim chili or red jalapeno, finely minced (keep seeds if you can handle the heat)
- Zest of 1 lemon
- 1/4 cup water
- 1/4 raw sugar

### Recipe tools

- Food processor
- Saucepot

### Directions

Making the jam: in a saucepot, simmer all ingredients for 40 minutes. Cool in fridge.

Yield: 24 servings

Cook Time: 40 minutes

Inactive Cook Time: 3 minutes

Ease of Preparation: Easy