

Pepper Traders Peanut Butter

Posted by Scott Bridges

This peanut butter also makes great cookies. Just substitute for plain peanut butter in your recipe.

½ C Original Bread 'N' Butter Jalapeño

1 C Creamy Peanut Butter

In a large bowl, mix together peanut butter & jalapeños with their juice. Fold mixture until peppers are well distributed throughout peanut butter. Let stand for 1 hour to allow flavors to marry. Serve as a dip at your next football party. Spread on grilled cheese sandwiches while they're hot out of the pan: just spread a little on toasted bread.