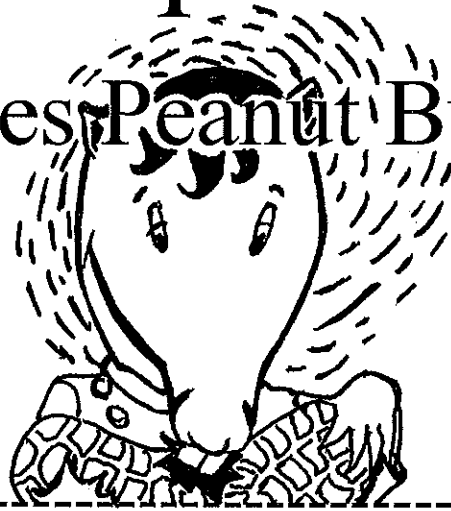


# Mr. Squirrellie

## Makes Peanut Butter

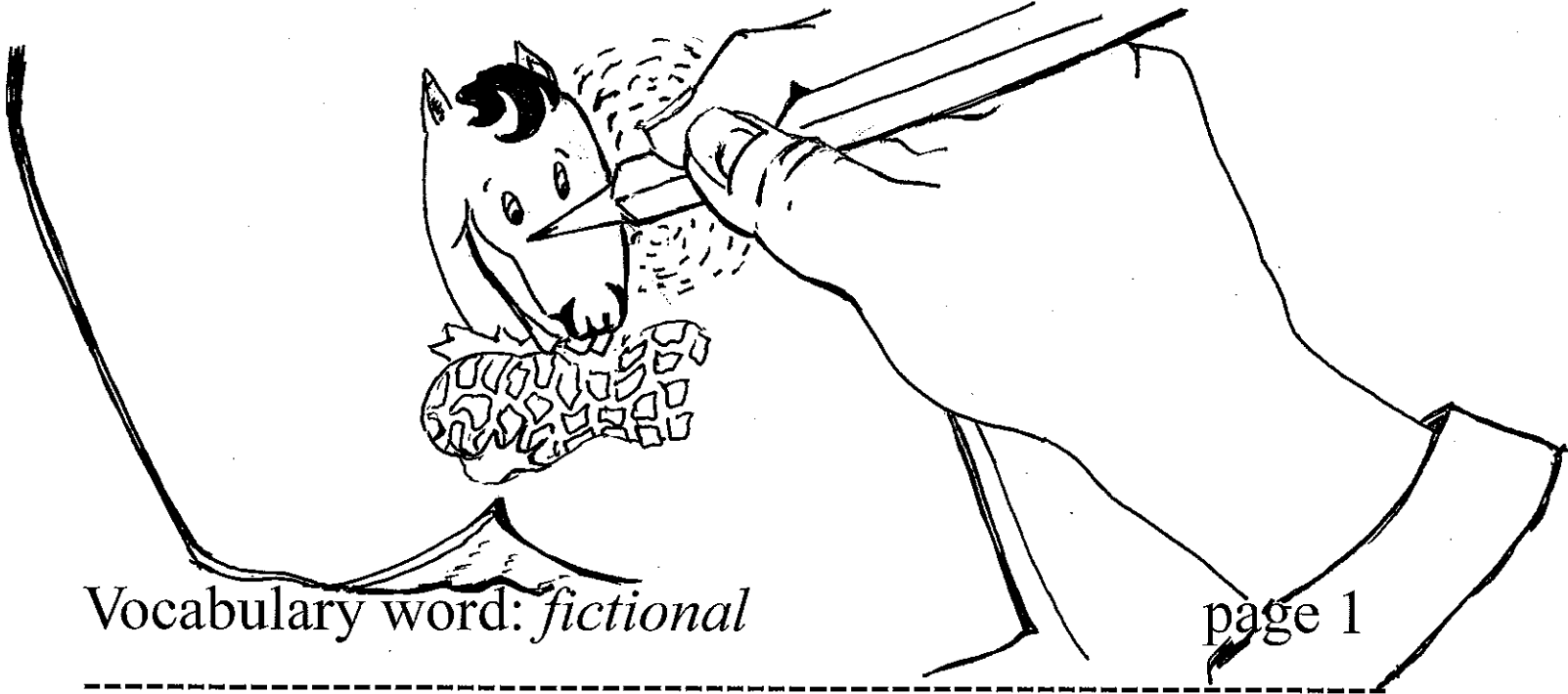


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### Sight Word Vocabulary Definitions:

bakes-	to cook in an oven, to prepare food by using heat, stove, oven, fire
cleans-	to wash away grime and to remove unhealthy germs
fictional-	imaginary, not a real person, place or thing that is living or has ever lived.
food processor-	a closed container that blends and chops food
grow-	to become larger or increase in size
harvest-	season when farm and garden crops are ready to be picked
peanut butter-	paste made from ground peanuts used as a spread to eat
peanuts-	an edible seed of a peanut plant
plant-	a seed or flower that nature or people put in the ground
real-	being the actual thing in life that is living -a person, place or thing
sandwich-	two or more layers of bread with a spread, meat or vegetables' between the layers of bread
shucks –	the action of taking off the outer cover of a pod
water-	a clear liquid we and nature drink that falls from the sky

Mr. Squirrellie is a *fictional* character. He is not a real person, place or thing but a fun silly drawing on paper that is going to show how peanut butter is made.



Vocabulary word: *fictional*

page 1

Peanut butter is a *real* thing in life. Peanut butter exists for us to eat.



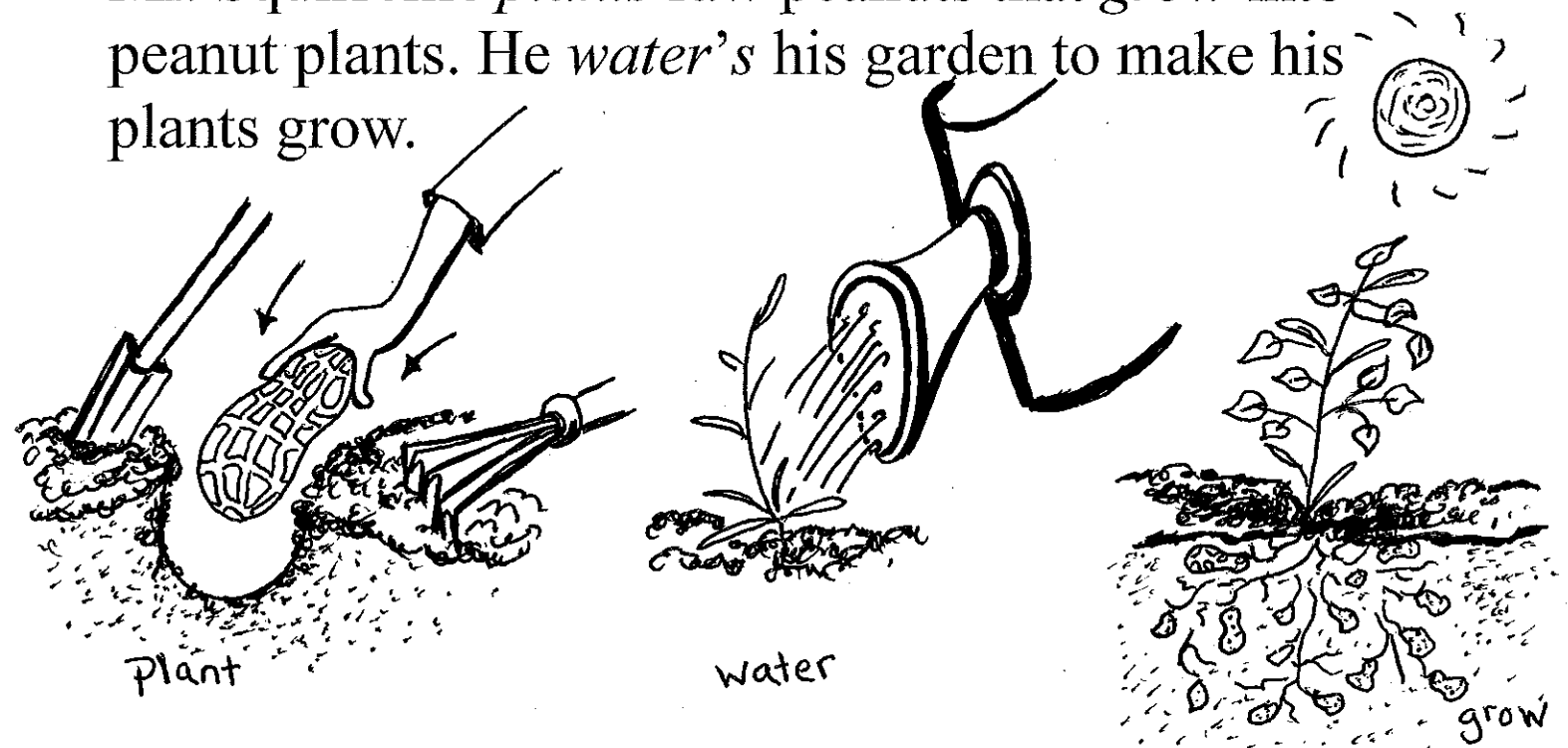
Vocabulary: *real*

page 2

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Writer and Illustrator: Carol L Brunk

Mr. Squirrellie *plants* raw peanuts that *grow* into peanut plants. He *water's* his garden to make his plants grow.



Vocabulary word: *plant*, *water* and *grow* page 3

Mr. Squirrellie digs up the peanut plants when it's time for *harvest*.



Vocabulary word: *harvest*

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page 4

Writer and Illustrator: Carol L Brunk

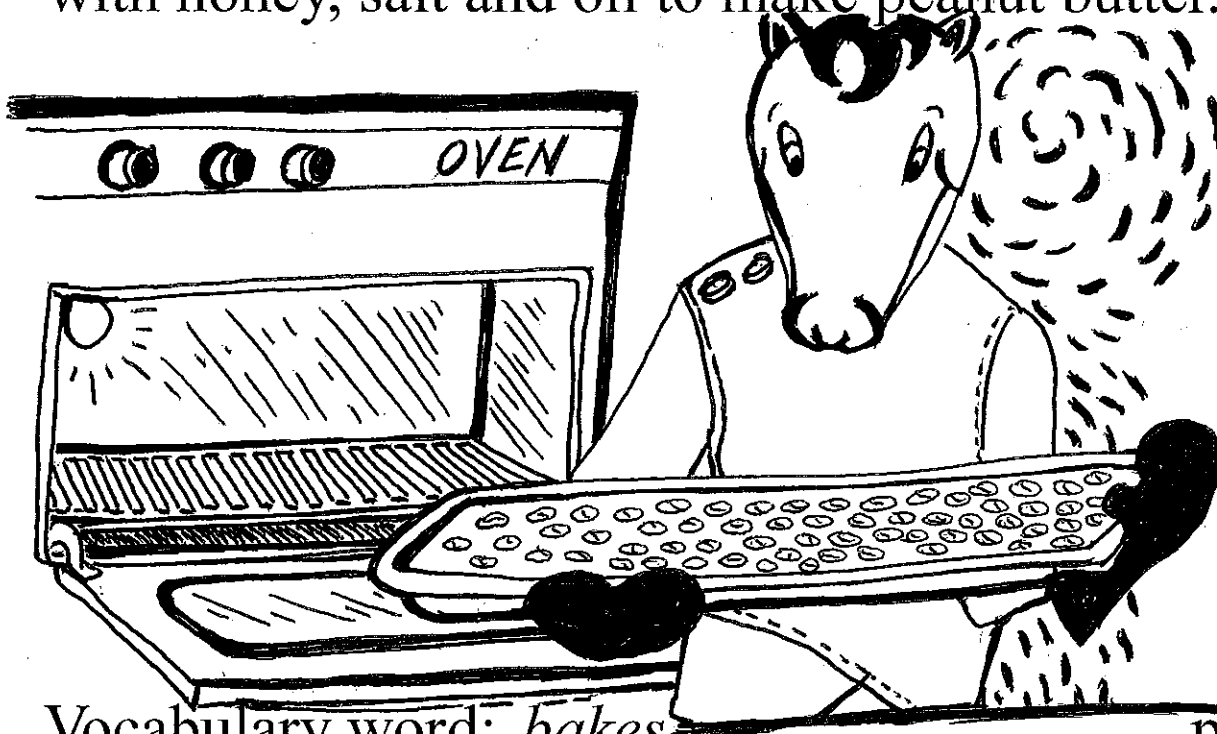
Mr. Squirrellie *shucks* peanuts.



Vocabulary Word: *shucks*

page 5

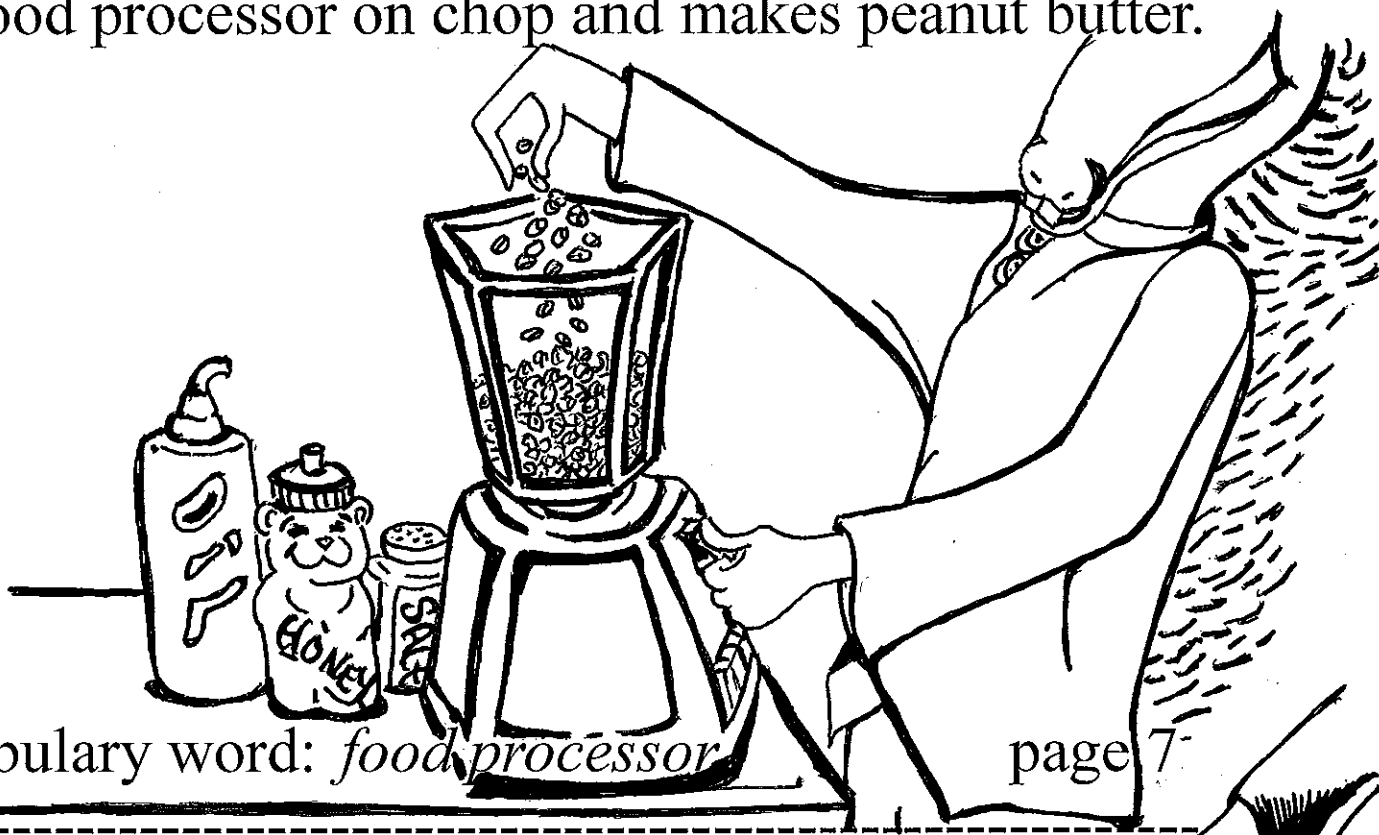
Mr. Squirrellie *bakes* peanuts to prepare for blending with honey, salt and oil to make peanut butter.



Vocabulary word: *bakes*

page 6

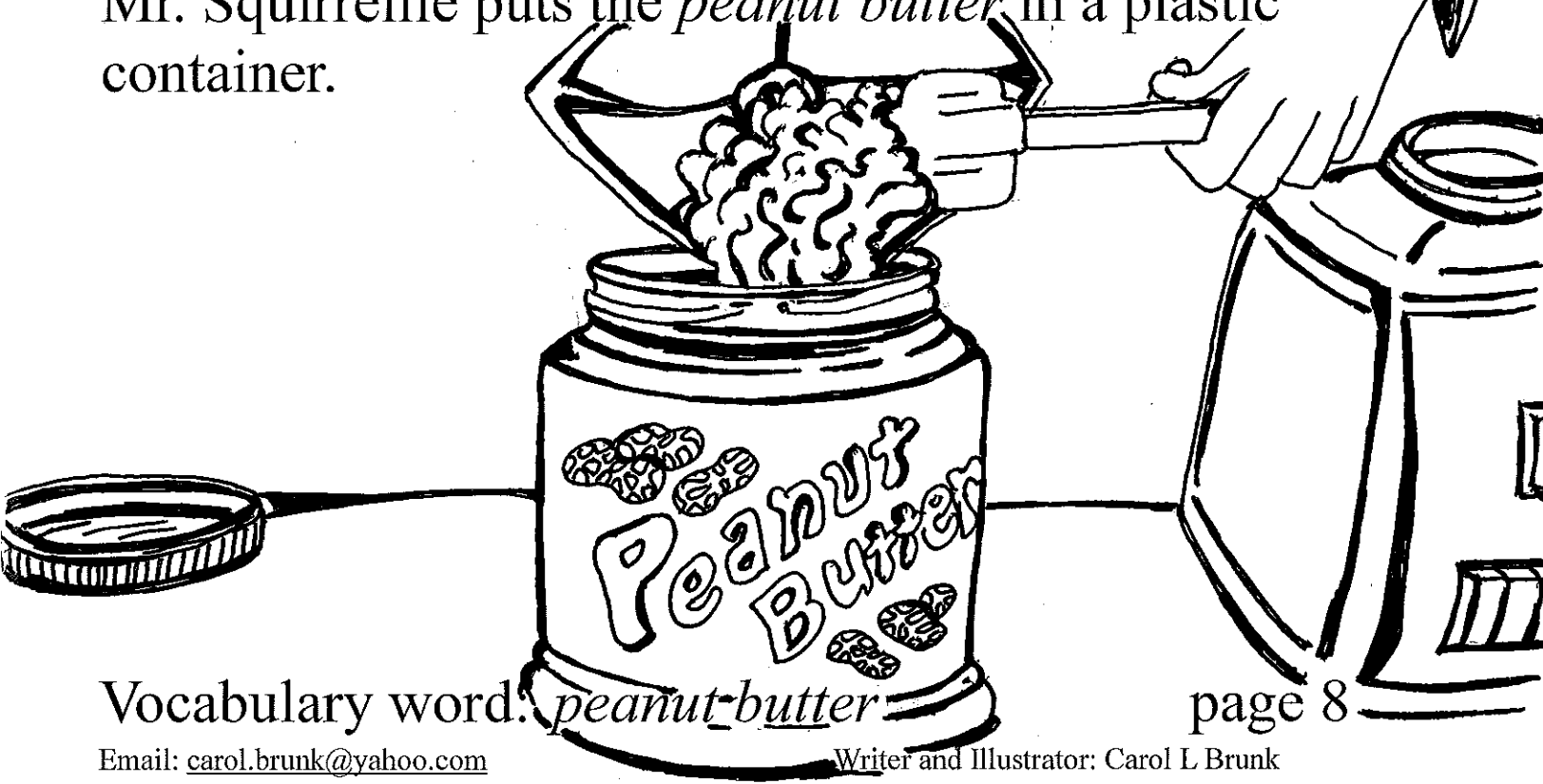
Mr. Squirrellie puts the baked peanuts in a *food processor* and adds the salt, honey and oil. He turns the food processor on chop and makes peanut butter.



Vocabulary word: *food processor*

page 7

Mr. Squirrellie puts the *peanut butter* in a plastic container.



Vocabulary word: *peanut butter*

page 8

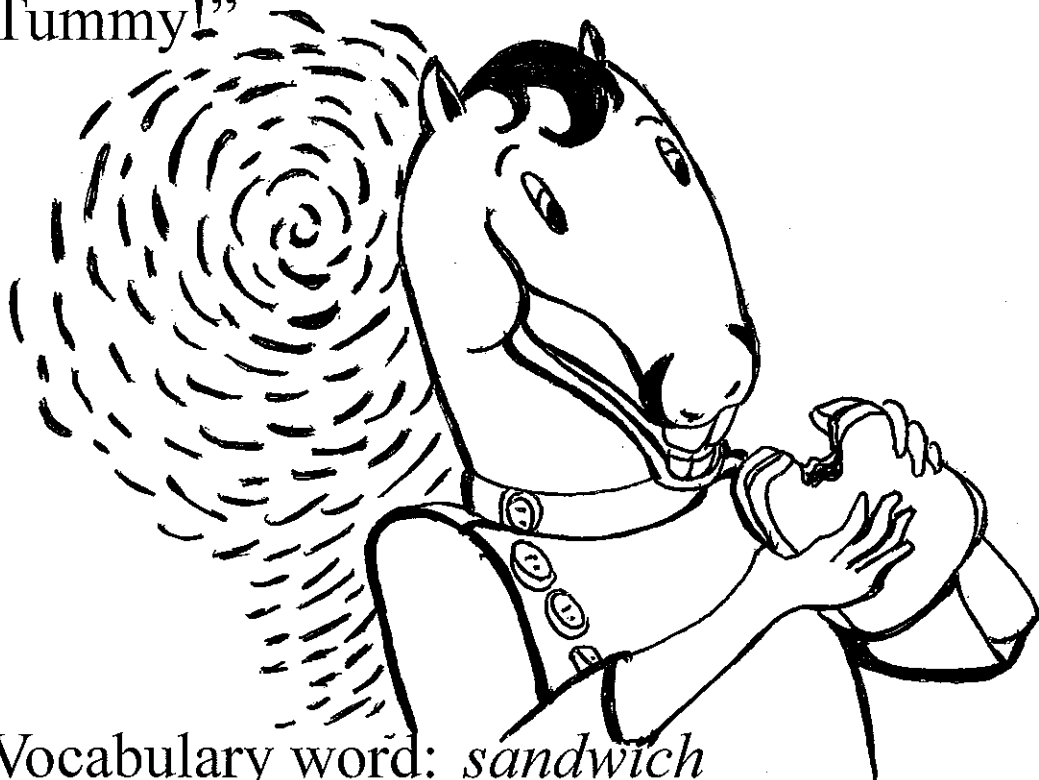
Mr. Squirrellie *cleans* the kitchen.



Vocabulary word: *cleans*

page 9

Mr. Squirrellie smiles as he eats his peanut butter *sandwich*. “Yummy!” “Yummy!” “It goes in the Tummy!”



Vocabulary word: *sandwich*

page 10

*Activity: Review process with student while making a peanut butter sandwich.*

The peanut butter recipe:

## (NUT BUTTER)

Makes 1 ½ cups of peanut butter

1 pound (3 ½ cups) shelled raw nuts

½ teaspoon kosher salt plus more to taste

2 teaspoons honey

3 to 4 tablespoons canola or peanut oil

Preheat the oven to 350 F. Spread the nuts on a baking sheet and roast for 10 to 15 minutes, or just until they begin to brown. Remove the baking sheet from the oven and allow the nuts to cool slightly.

Place the nuts, salt, and honey in the bowl of a food processor fit with the chopping blade. Blend for 20 seconds. With the motor still running, drizzle 3 tablespoons of oil into the bowl through the chute in the lid, and process for 30 seconds. If the nut butter still dry, continue to blend and add the additional tablespoon of oil. Process for up to another minute to reach your desired consistency. Taste and adjust for salt, if needed.

### Storage

Room temperature - no

Fridge covered container, 1 month

Freezer – no

### Reference:

Book: Condiments, Spices, and Spreads

Page 121 – Condiments, Spices, and Spreads

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