

INGREDIENTS

2 cups of	1 ½ T butter
pecan halves	
1 T Butt	1 T Sugar
Rub® BBQ	
Seasoning	

BUTT RUB® SPICED PECANS

DIRECTIONS

- 1. Preheat oven to 350°.
- Melt butter and toss with pecans until evenly coated.
- Mix sugar and Butt Rub®, then season with spice mixture.
- Bake on sheet pan until golden (approximately 15 minutes).
- 5. Cool and serve. Reseal in airtight container.

Contributed by Kathy Carpenter