



BUTT RUB® SPICED PECANS

DIRECTIONS

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

INGREDIENTS

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

Contributed by Kathy Carpenter