



Rufus Teague BBQ Sauce

Rufus Teague Made Some Sauce. He put some in a jar and shared it with the boys. They kept on painin' him 'til he fixed up another batch. Next thing he knew he's makin' sauce all the time. It's damn good. All natural, gluten free. This sauce is great on anything – pork, burgers, beef, chicken, even fish!



Ingredients

Serves 3

- ◆ ½ cup of pecan halves
- ◆ 1 Tbs. Rufus Teague Touch O' Heat Sauce
- ◆ Maldon Sea Salt Flakes to taste

Instructions

1. Preheat the oven to 350 degrees.
2. In a small baking pan, toss the sauce with the nuts so that the nuts are coated evenly.
3. Place in the oven on the top rack to roast for 9 – 11 minutes. Do not worry if they get a little dark as you need to get the nuts toasted and the sauce will darken and caramelize, but they are not burnt.
4. Remove from the pan and let cool on a separate plate. Crumble some Maldon Sea Salt Flakes on top, toss and serve with LOVE!!

* Enjoy these at the end of a long day with a glass of wine or a cocktail.

Notes
