



### Rob's Rub BBQ Pecans

- 1 lb. Pecans
- 1 Egg White
- 1 tsp Water
- 1/2 Cup Granulated White Sugar
- 2.5 oz. Rob's Rub

**Method:**

Preheat oven to 300 degrees F.

Mix sugar and Rob's Rub in a mixing bowl.

Line baking sheet with parchment paper or use a silpat.

Whisk egg whites and water in a separate bowl until frothy. Toss pecans in egg white mixture, stir to coat evenly. Then transfer to sugar mixture and toss.

Spread out pecans on prepared baking sheet in a single layer.

Bake at 300 degrees F for one hour, stir every 15 minutes.

