



NASHVILLE HOT CHICKEN SAUCE

YIELD: 75 servings

PORTION SIZE: 2 Tbsp

PREP TIME: 5 minutes

INGREDIENTS	WEIGHTS/MEASURES	SCALE UP
Smoked Paprika, Ground	1 oz	
Texas Pete® Dust Dry Seasoning	4 oz	
Brown Sugar, Light	7 1/2 oz	
Texas Pete® Original Hot Sauce	2 qts	

DIRECTIONS

1. In a small mixing bowl with a whisk, mix together the smoked paprika & **Texas Pete® Dust**.
2. In a large mixing bowl with a whisk, dissolve brown sugar in **Texas Pete® Original Hot Sauce** mixing with whisk until completely incorporated, then add the mixture of smoked paprika and **Texas Pete® Dust** – mix until well incorporated.
3. Hold chilled for up to 5 days.