

TIM FARMER'S COUNTRY KITCHEN

NASHVILLE HOT SAUCE

*1/4 cup reserved frying oil
2 tablespoons cayenne pepper
1 teaspoon chili powder
2 tablespoons brown sugar
1/2 stick butter
1/2 teaspoon garlic powder
1/2 tablespoon smoked paprika
3/4 tablespoon salt
1 1/2 teaspoons dry rub*



Add oil to pan and season with rest of ingredients. Cook over low heat, stirring to combine. Brush over chicken and serve.