



www.redheadrub.com



RED HEAD SMOKY SPAGHETTI

Ingredients:

- 1 Box Spaghetti (1 lb), cooked
- 1 T Olive Oil
- 2 T Butter
- 2 Medium Onions, diced
- 1/2 Large Red Bell Pepper, diced
- 3 Cloves Garlic, pressed or minced
- 2 C Red Head Smoked Pulled Pork (see our recipe)
- 1 T Red Head Rub & All-Purpose Seasoning
- 1 Large Can (28 Oz) Crushed Tomatoes
- 1/4 C White Vinegar
- 2 T Molasses
- 1/2 t Black Pepper
- 1/2 t Red Pepper Flakes
- Salt (to taste)
- 1 C Grated Cheddar Cheese

Directions:

In large saucepan or skillet, melt butter with olive oil over medium/medium high heat. Saute onions, garlic and pepper until onions are translucent. Add pulled pork and Red Head Rub. Stir until all ingredients are evenly coated with seasoning. Add crushed tomatoes, vinegar and molasses. Add black pepper, red pepper flakes and salt (to taste). Stir well and simmer until sauce thickens, about 25 minutes.

Serve over cooked spaghetti and top with shredded cheddar cheese.

Yield:

8 servings