

Spice Dry Rub

September 23rd, 2020

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:00

This simple dry rub can provide a nice smoky, sweet replacement for marinade. Simply rub it on the meat, cover, and refrigerate for 24 hours.

This recipe will produce enough Rub mix to treat 2 pounds of meat.

Ingredients:

1 Teaspoon Brown Sugar, tightly packed

1 Teaspoon Smoked Paprika

1 Teaspoon Cocoa Powder

1 Teaspoon Garlic Powder

1/2 Teaspoon Pumpkin Pie Spice

1/4 Teaspoon Ground Cumin

1/4 Teaspoon Table Salt

Directions:

In a large bowl, mix all ingredients.

Use with Chicken, Pork, or Beef.

Take a paper towel and completely dry the meat.

Using your hands, apply this Dry Rub to the meat.

Cover the rubbed meat and refrigerate up to 24 hours before cooking.

It works great as a pre-treatment for BBQ or the Grill.