

BBQ Dry Rub



Works Well With: Beef, Ribs, Pork

Combine all of the ingredients in a bowl.

- 4 tablespoons sweet paprika
- 2 tablespoons ground cumin
- 2 tablespoons dark brown sugar
- 4 tablespoons kosher/sea salt or 2 tablespoons table salt
- 2 tablespoons chili powder
- 1 tablespoon granulated sugar
- 1 tablespoon ground black pepper
- 1 tablespoon ground white pepper
- 1 tablespoon dried oregano
- 1 tablespoon cayenne pepper

Use liberally on meat and refrigerate 2 to 4 hours in a reusable food bag or sealed container. Reapply if needed before placing on BBQ.