

MEMPHIS RIB RUB



Works Well With: Pork, Ribs

Combine all of the ingredients in a bowl.

¼ Cup Paprika
1 TBSP Dark Brown Sugar
1 TBSP White Sugar
2 tsp Kosher salt
1 tsp Celery salt
1 tsp Fresh Ground Pepper
1 tsp Cayenne
1 tsp Dry Mustard
1 tsp Garlic Powder
1 tsp Onion Powder

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.