

Pork Shoulder Rub



Works Well With: Pork, Ribs

Combine all of the ingredients in a bowl.

¼ cup Dark brown sugar

½ cup White sugar

½ Cup Paprika

1/3 Cup Garlic salt

1/3 Cup Kosher salt

1 TBSP Chili powder

1 tsp Oregano

1 tsp Cayenne

1 tsp Cumin

1 tsp Black 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.