

# Texas Dry Rub



This Texas style rub is a great beef steak dry rub and also work nicely as a pork dry rub.

**Combine all of the ingredients in a bowl.**

¼ cup garlic powder  
3 tablespoons cracker meal  
2 tablespoons ground black pepper  
2 tablespoons kosher or sea salt  
1 tablespoon ground white pepper  
½ teaspoon dried thyme  
½ teaspoon cayenne pepper

Makes ½ Cup

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