

Texas Heat Dry Rub



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This Texas dry rub for beef packs the heat and is a superb rub for rib eye steak, t-bone and is a great brisket rub. Unsweetened and perfect for steak rub recipes but don't use too much because this barbecue rub recipe will burn you.

Combine all of the ingredients in a bowl.

½ cup ground black pepper
½ cup kosher/sea salt or ¼ cup table salt
¼ cup paprika
3 tablespoons pure chili powder
2 tablespoons garlic powder
2 tablespoons cayenne powder
1 tablespoon dried oregano
1 tablespoon dried thyme
1 tablespoon ground cumin
Makes 1¾ Cups

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