

BBQ Pork Rub Recipe – get it on your butt.



BBQ Rib & Pork Seasoning Rub

Store in an airtight container, will last for weeks if not 2-3 months!

Yield: approximately 2 cups. You can double the recipe if you find yourself going through this delicious rub too quickly.

INGREDIENTS

- ✓ 1/2 cup light brown sugar
- ✓ 1/4 cup sweet paprika (not smoked or hot)
- ✓ 2 tbsp salt
- ✓ 1 tbsp chili powder
- ✓ 1 tbsp onion powder
- ✓ 1 tbsp garlic powder
- ✓ 1 tbsp pepper
- ✓ 1 tbsp mustard powder
- ✓ 2 tsp cumin
- ✓ 1 tsp cayenne pepper

INSTRUCTIONS

1. Mix all ingredients and apply liberally.

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