



Backyard Smoker Barbeque Chef

Learning the Art of Real Smoked Barbeque

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How To Make A Tasty Chicken Rub

We have some great information on this site about barbeque chicken. There are several super recipes for rubs that all taste great. The recipe below is also a good one. If barbeque chicken is one of your favorites for putting on the grill then try this one out. I think you'll like it.

This rub is the secret to that must-have chicken skin you may have tried in a restaurant before. But the great thing is, it's easy to make and use. It can get a little messy when applying it to the chicken, but the end result is well worth it.

Supplies Needed:



- 1/4 cup paprika
- 1 tsp salt
- 1 tsp pepper
- 1 tbsp white sugar
- 1 tbsp brown sugar
- 1 tsp onion salt
- 1 tsp mustard powder

Also, have the following tools on hand:

- Small mixing bowl with lid or jar.
- Fork (optional if mixing, rather than shaking)
- Measuring cups
- Measuring spoons

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Step 1: Get Your Ingredients Together

Add all the ingredients to a small mixing bowl (with a lid) or a jar.



Step 2: Mix or Shake

You mix the ingredients, with a fork or simply shake them if you have a bowl or jar with a lid.



Use the rub when you barbecue or bake chicken. Just rub some olive oil over the skin and then apply the rub all over with your hands.

J.B. Hendry

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