

WET RUB: BARBECUE SEASONING

F EASY

Last Modified: 08/12/2014

PREP: 5 Min
COOK: N/A

SEASONING-BBQ

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1	Cup	Raw Sugar (Unrefined)	IMPORTANT
2	Tsp	Chili Powder (Mild)	
2	Tsp	Ground Cumin	
2	Tsp	Sweet Hungarian Paprika	
2	Tsp	Onion Powder	
2	Tsp	Garlic Powder	
2	Tsp	Kosher Salt	
2	Tsp	Ground Coriander	
2	Tsp	Ground Black Pepper	
1/2	Cup	Extra Virgin Olive Oil (EVOO)	
1/2	Cup	Sour Mash Whiskey (Jack Daniels)	

PREPARATION	
FACTOID	A great rub for any thick, slow roasted cut of Beef, Pork or Chicken!
FACTOID	Raw Sugar differs from Brown Sugar despite the cosmetic similarities; Raw Sugar (unrefined) does not burn and/or caramelize as does traditional Brown Sugar.
TOOLS	1) Small Mixing Bowl
PREP	None.
1	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
2	The Day Before: Rub the mixture thoroughly by hand into the chosen Meat, seal it in plastic wrap and refrigerate it overnight. Unwrap and rest it on the countertop for 1 hour
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several days when refrigerated.