

DRY RUB: 3-2-1 COMPETITION SEASONING

F EASY

Last Modified: 07/29/2015

PREP: 5 Min
COOK: N/A

SEASONING-BBQ

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/4	Cup	Sweet Hungarian Paprika	
1/2	Cup	Light Brown Sugar	Packed
1	Tbsp	Chili Powder (Mild)	
1	Tbsp	Onion Powder	
1	Tbsp	Garlic Powder	
1/4	Tsp	Cayenne Pepper (See Note Below)	
1	Tbsp	Kosher Salt	
1	Tbsp	Ground Black Pepper	
RIB PREP			
1/4	Cup	Canola Oil	
PREPARATION			
FACTOID	This is George "Tuffy" Stone's Award Winning Sparerib Dry Rub Recipe. Tuffy had won NEARLY EVERY Rib Cooking Competition he entered from 2005 through 2010 using this 3 step method and recipes. He won over \$125k in prize money.		
HINTS	According to Tuffy, the Dry Rubbed Ribs should set on a wire rack for 1 hour before beginning to smoke them. I personally, like sealing each Rubbed Rack individually in plastic wrap and then, refrigerating them overnight. Late that next morning, I unwrap the Racks, place them on a wire rack and allow them to come up to room temperature (about 2 hours) before beginning to smoke them.		
NOTE	AGAIN; it seems that Tuffy's 1/4 tablespoon of Cayenne Pepper is a little spicy for my personal Rib taste. REALLY Spicy, especially once you re-heat those wonderful leftovers. I reduced the Cayenne Pepper to 1 teaspoon and changed the Recipe - go back if you like.		
NOTE	I tend to use my Electric Smoker to cook these, so, for a better fit inside, I cut each rack in half before applying the Dry Rub Mixture.		
TOOLS	1) Small Mixing Bowl 2) Plastic Wrap 3) Wire Rack		
PREP	None.		
1	In a small mixing bowl, thoroughly mix together the Paprika, Brown Sugar, Chili Powder, Onion Powder, Garlic Powder, Cayenne Pepper, Salt and Black Pepper and set it aside. If there are ANY hard chunks, Grind the mixture in a spice grinder.		
NOTE	Unfortunately, the word "RUB" insinuates that you actually rub the Seasoning Mixture into the Meat. NOT SO! Simply heavily sprinkle it on and pat it lightly to get it to adhere evenly to all exposed surfaces. Physically rubbing it in will tear the Meat surface fibers and allow Those precious juices to escape during the long cooking process.		
2	Coat all sides of the Ribs evenly with Canola Oil, rubbing it in using your hands before sprinkling on the Dry Rub Seasoning Mixture.		
FACTOID	Cook the Ribs according to Tuffy's Rib Recipe: BBQ - 3-2-1 Competition Barbecued Ribs.		