

DRY RUB: PULLED PORK SEASONING

F EASY

Last Modified: 03/18/2016

PREP: 5 Min
COOK: N/A

SEASONING-BBQ

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
4	Tbsp	Smoked Paprika	
2	Tbsp	Chili Powder (Mild)	
1	Tbsp	Ground Cumin	
2	Tbsp	Dark Brown Sugar	
2	Tbsp	Kosher Salt	
1	Tbsp	Dried Oregano Leaves	
1	Tbsp	Granulated Sugar	
1	Tbsp	Ground Black Pepper	
1	Tbsp	Ground White Pepper	
1/2	Tsp	Cayenne Pepper	

PREPARATION	
FACTOID	The Dry Rub I select for ALL of my Pulled Pork Recipes, even if I am cooking it in a crock pot.
TOOLS	1) Small Mixing Bowl
PREP	None.
1	In a small mixing bowl, thoroughly mix all of the listed ingredients together
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.