

# DRY RUB: RIB SEASONING

F EASY

Last Modified: 08/12/2014

PREP: 5 Min  
COOK: 10 Min  
STOVETOP

SEASONING-BBQ

**MAKES 2 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
1/2	Cup	Smoked Paprika	
1/2	Cup	Light Brown Sugar	Packed
2	Tbsp	Ground Saigon Cinnamon	
1/2	Cup	Garlic Powder	
1/3	Cup	Kosher Salt	
1/3	Cup	Celery Salt	
1	Tbsp	Crushed Red Pepper Flakes	
1	Tbsp	Ground Mustard	
2	Tbsp	Cumin Seeds	Toasted
2	Tbsp	Coriander Seeds	Toasted

## PREPARATION

<b>TOOLS</b>	1) Small Mixing Bowl 2) Medium Non-Stick Skillet & Lid 3) Spice Grinder
<b>PREP</b>	Place the Cumin and Coriander Seeds in a hot dry non-stick skillet and toast while shaking often - when browned & fragrant, place them in an electric spice grinder & grind until fine.
<b>1</b>	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
<b>HINTS</b>	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.