

DRY RUB: SWEET RIB SEASONING

F EASY

Last Modified: 07/12/2014

PREP: 5 Min
COOK: N/A

SEASONING-BBQ

MAKES 2 1/4 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/2	Cup	Smoked Paprika	
OR SUBSTITUTE			
1/2	Cup	Sweet Hungarian Paprika	
1 1/2	Cups	Dark Brown Sugar	Packed
2	Tbsp	Chili Powder (Mild)	
1	Tbsp	Ground Cumin	
2	Tbsp	Kosher Salt	
2	Tbsp	Onion Powder	
2	Tbsp	Garlic Powder	
2	Tbsp	Dried Oregano Leaves	
1	Tbsp	Ground Black Pepper	
1	Tbsp	Ground White Pepper	
?		Canola Oil	

PREPARATION	
FACTOID	This is the Dry Rub that I tend to use 99% of the time - Lightly rub Canola Oil with your hands into the surface of the selected Ribs and generously sprinkle the Dry Rub on while patting it lightly to make sure it adheres.
NOTE	The recipe calls for Smoked Paprika. If you don't like smoky flavored Ribs, substitute Sweet Hungarian Paprika.
TOOLS	1) Medium Mixing Bowl
PREP	None.
1	In a medium mixing bowl, thoroughly combine 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.