

# 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
<b>SEASONING MIX</b>			
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	

<b>PREPARATION</b>	
<b>FACTOID</b>	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.
<b>NOTE</b>	The recipe calls for Smoked Paprika. If you don't like smoky flavored Ribs, substitute Sweet Hungarian Paprika.
<b>TOOLS</b>	1) Medium Mixing Bowl
<b>PREP</b>	None.
<b>1</b>	In a medium 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.

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