

STEAK DRY RUB

Last Modified: 12/06/2016

F EASY

PREP: 5 Min
COOK: N/A

SEASONING-USA

MAKES 1/4 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
3	Tbsp	Kosher Salt	
2	Tbsp	Light Brown Sugar	
1	Tsp	Smoked Paprika	
1	Tsp	Garlic Powder	
PREPARATION			
FACTOID	This makes enough Seasoning Mix to cover 2 large Steaks.		
TOOLS	1) Small Mixing Bowl		
PREP	None.		
1	Mix all ingredients well and hand-rub it into all sides of a Steak. Wrap the Steaks individually in plastic wrap and store them in the refrigerator for three days before grilling.		
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.		