

# BBQ RUB

Yield: Approx. About 1/2C

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## Ingredients

- 1/4C Brown Sugar (light or dark)
- 2T Smoked Paprika
- 1T Garlic Powder
- 1T Onion Powder
- 2tsp Fine Sea Salt
- 1tsp Black Pepper
- 1tsp Chili Powder
- 1tsp Ground Mustard
- 1/4tsp Cinnamon



# Directions



- Place everything into container, put on airtight lid and shake it well.
- Great for ribs, wings, brisket or pork shoulder
- Sprinkle on roasted veggies for a tasty treat

