

Dry Rub for Proteins

Ingredients

(Makes enough to coat four pieces of meat or one full rack of ribs)

- 1 tbsp light or dark brown sugar
- 1/4 tsp dry mustard or ground hot dry oriental mustard
- 1 tsp granulated garlic
- 1 tsp granulated onion
- 1/4 tsp cayenne powder (adjust for heat)
- 1 tsp paprika
- 1/2 tsp chili powder
- 1/2 tsp cumin powder
- 1 tsp kosher or sea salt
- 1/2 tsp ground black pepper

Want a spicier dry rub? Swap cayenne powder for a 1/4 tsp of ghost pepper powder for an extra kick! 🔥

Prefer it sweeter? Just add more brown sugar to balance the heat. Customize it to your taste and enjoy! 😊