



General Purpose Meat Rub

Below is an easy dry rub for almost any poultry or red meat that needs a rub. It adds a pleasant orangish color to the surface, with enough heat and flavor to compliment the meat without overwhelming it. Can be stored at room temperature in a mason jar for months.



Ingredients

- ¾ cup Raw Sugar
- ¼ cup Paprika
- 1Tbsp Granulated Garlic
- 1 Tbsp Cumin
- 1 tsp Dry Mustard
- ½ tsp Cayenne Pepper
- ¼ cup salt
- 2 Tbsp Black Pepper
- 1 Tsp Onion Powder
- 1 Tbsp Chili Powder
- 1 tsp Ground Coriander
- ½ tsp allspice



Directions

Step 1 – Stir together all ingredients in a container. Try to evenly distribute each spice. Can be made in bulk and stored for months, in a sealed container. To apply simply knead into the surface of the meat with your hands.